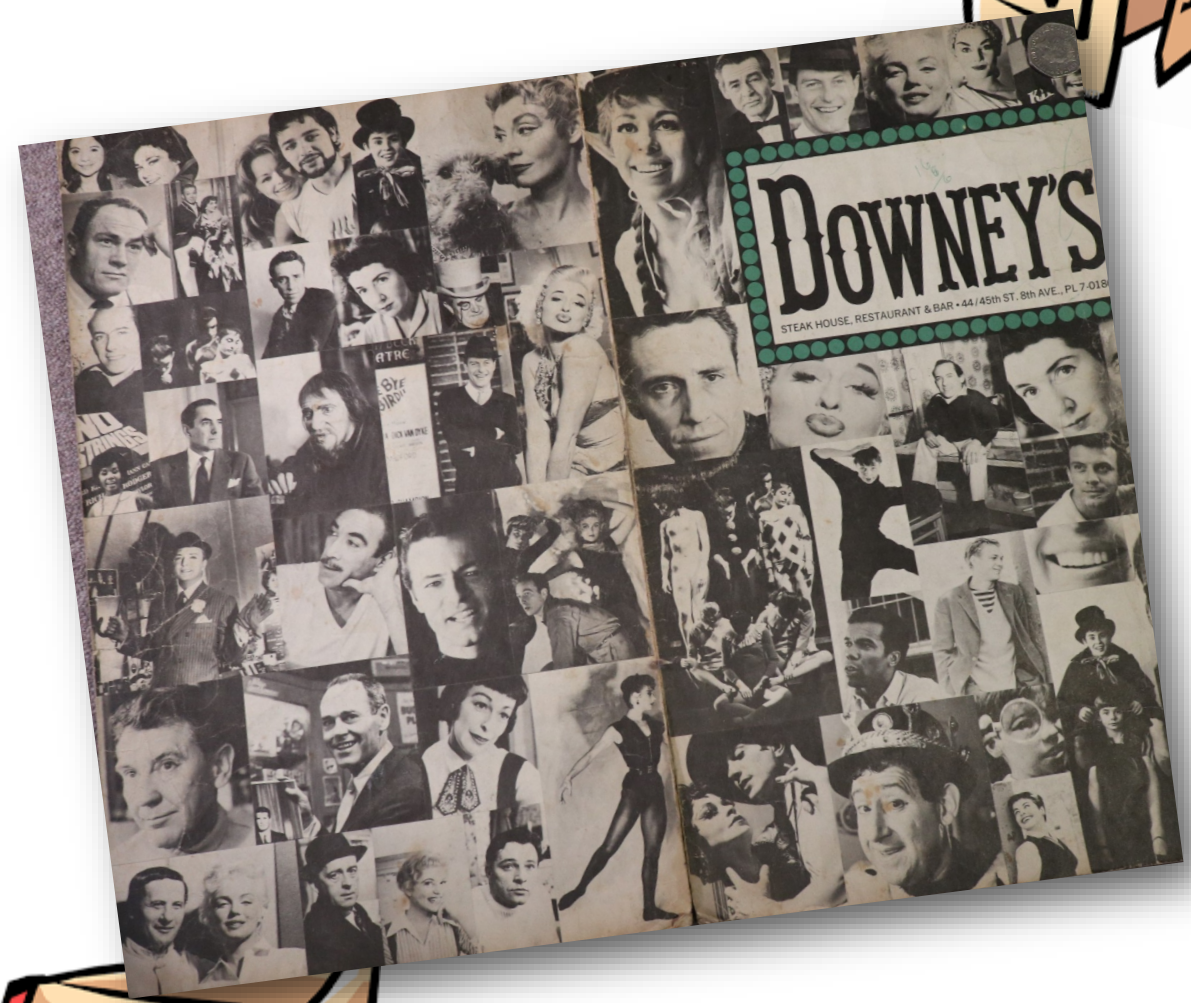
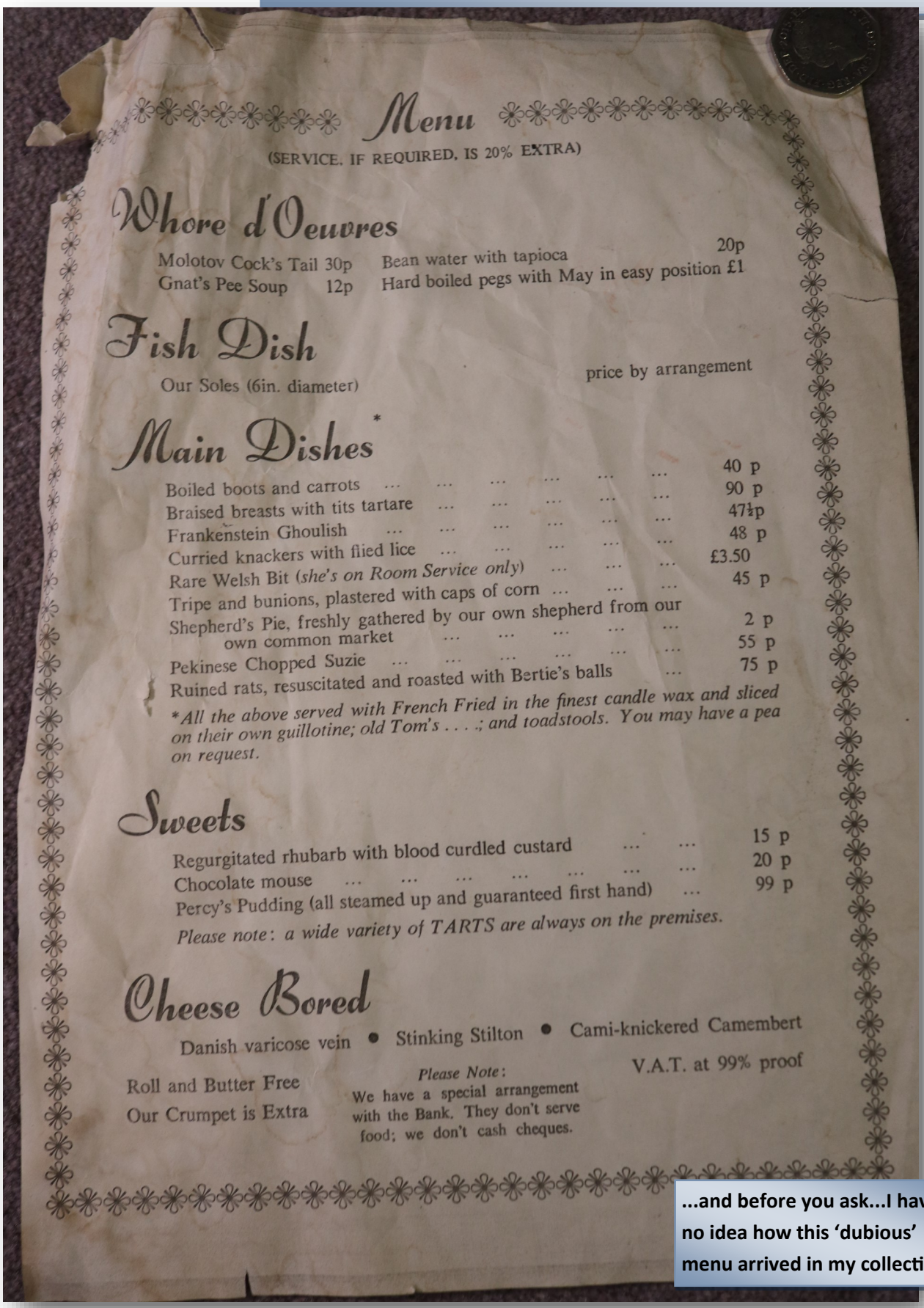
From November 2023

MENUS#2

(Volume 151)



This is my second menu compilation book , and, as I am slowly realising, will be al long, long job, to showcase all my collection. The collection is all alphabetically listed and at the time of writing this, I am only on page 29 and still only up to letter 'C'. ...but the main thing is that I am totally enjoying this task and Lynn is glad I am not 'under her feet'. Seriously though, as I crop and enter each menu cover and contents I am reminded of when we visited each location (if I still remember!) and also how the whole art of menu compilation has changed over a long life in hospitality.



Menu

(SERVICE, IF REQUIRED, IS 20% EXTRA)

Whore d'Oeuvres

Molotov Cock's Tail 30p
Gnat's Pee Soup 12p
Bean water with tapioca 20p
Hard boiled pegs with May in easy position £1

Fish Dish

Our Soles (6in. diameter) price by arrangement

Main Dishes*

Boiled boots and carrots ... ... 40 p
Braised breasts with tits tartare ... ... 90 p
Frankenstein Ghoulish 47½p
Curried knackers with flied lice ... ... 48 p
Rare Welsh Bit (*she's on Room Service only*) £3.50
Tripe and bunions, plastered with caps of corn ... ... 45 p
Shepherd's Pie, freshly gathered by our own shepherd from our own common market ... ... 2 p
Pekinese Chopped Suzie ... ... 55 p
Ruined rats, resuscitated and roasted with Bertie's balls ... 75 p

**All the above served with French Fried in the finest candle wax and sliced on their own guillotine; old Tom's . . . .; and toadstools. You may have a pea on request.*

Sweets

Regurgitated rhubarb with blood curdled custard ... ... 15 p
Chocolate mouse ... ... 20 p
Percy's Pudding (all steamed up and guaranteed first hand) ... 99 p

Please note: a wide variety of TARTS are always on the premises.

Cheese Bored

Danish varicose vein • Stinking Stilton • Cami-knickered Camembert

Roll and Butter Free
Our Crumpet is Extra

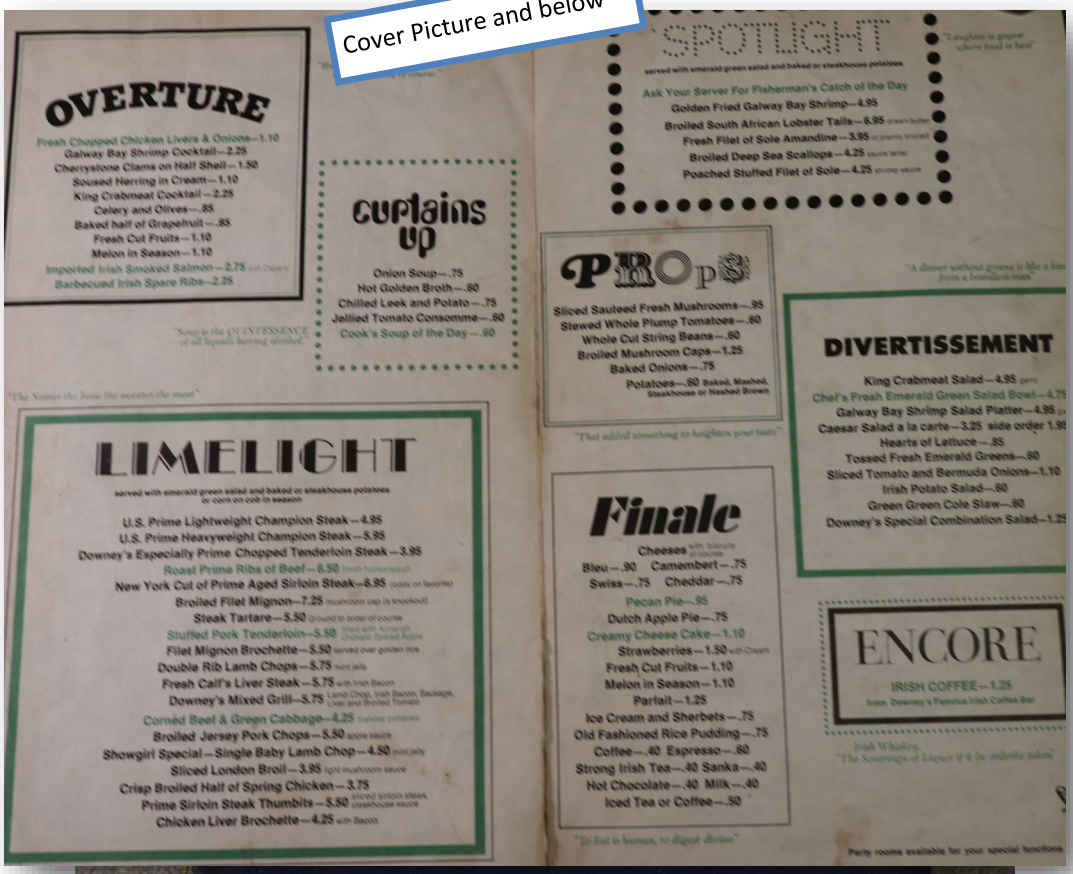
Please Note:
We have a special arrangement with the Bank. They don't serve food; we don't cash cheques.

V.A.T. at 99% proof

...and before you ask...I have no idea how this 'dubious' menu arrived in my collection

Downey's New York

Cover Picture and below



OVERTURE

Fresh Chopped Chicken Livers & Onions—1.10
Galway Bay Shrimp Cocktail—2.25
Cherrystone Clams on Half Shell—1.50
Soused Herring in Cream—1.10
King Crabmeat Cocktail—2.25
Celery and Olives—.85
Baked half of Grapefruit—.85
Fresh Cut Fruits—1.10
Melon in Season—1.10
Imported Irish Smoked Salmon—2.75 with Capers
Barbecued Irish Spare Ribs—2.25

"Soup is the QUINTESSENCE of all beyond having alcohol"

"The Vinegar the hone the sweeter the meat"

LIMELIGHT

served with emerald green salad and baked or steakhouse potatoes or corn on cob in season

U.S. Prime Lightweight Champion Steak—4.95
U.S. Prime Heavyweight Champion Steak—5.95
Downey's Especially Prime Chopped Tenderloin Steak—3.95
Roast Prime Ribs of Beef—6.50 fresh horseradish
New York Cut of Prime Aged Sirloin Steak—6.95 (odds on favorite)
Broiled Filet Mignon—7.25 mushroom cap (a knockout)
Steak Tartare—5.50 Ground to order of course
Stuffed Pork Tenderloin—5.50 filled with Armagnac Orchard Spiced Apple
Filet Mignon Brochette—5.50 served over golden rice
Double Rib Lamb Chops—5.75 mint jelly
Fresh Calf's Liver Steak—5.75 with Irish Bacon
Downey's Mixed Grill—5.75 Lamb Chop, Irish Bacon, Sausage, Liver and Broiled Tomato
Corned Beef & Green Cabbage—4.25 parsley potatoes
Broiled Jersey Pork Chops—5.50 apple sauce
Showgirl Special—Single Baby Lamb Chop—4.50 mint jelly
Sliced London Broil—3.95 light mushroom sauce
Crisp Broiled Half of Spring Chicken—3.75
Prime Sirloin Steak Thumbits—5.50 sliced sirloin steak steakhouse sauce
Chicken Liver Brochette—4.25 with Bacon

"Nine the Vinegar the hone the sweeter the meat"

curtains up

Onion Soup—.75
Hot Golden Broth—.60
Chilled Leek and Potato—.75
Jellied Tomato Consomme—.60
Cook's Soup of the Day—.60

SPOTLIGHT

served with emerald green salad and baked or steakhouse potatoes

Ask Your Server For Fisherman's Catch of the Day
Golden Fried Galway Bay Shrimp—4.95
Broiled South African Lobster Tails—6.95 drawn butter
Fresh Filet of Sole Amandine—3.95 or plainly broiled
Broiled Deep Sea Scallops—4.25 sauce tartar
Poached Stuffed Filet of Sole—4.25 shrimp sauce

"Laughter is greatest where food is best"

PROPS

Sliced Sauteed Fresh Mushrooms—.95
Stewed Whole Plump Tomatoes—.60
Whole Cut String Beans—.60
Broiled Mushroom Caps—1.25
Baked Onions—.75
Potatoes—.60 Baked, Mashed, Steakhouse or Nashed Brown

"That added something to heighten your taste"

"A dinner without greens is like a kiss from a bowdlerized wife"

DIVERTISSEMENT

King Crabmeat Salad—4.95 garni
Chef's Fresh Emerald Green Salad Bowl—4.75
Galway Bay Shrimp Salad Platter—4.95 garni
Caesar Salad a la carte—3.25 side order 1.95
Hearts of Lettuce—.85
Tossed Fresh Emerald Greens—.60
Sliced Tomato and Bermuda Onions—1.10
Irish Potato Salad—.60
Green Green Cole Slaw—.60
Downey's Special Combination Salad—1.25

Finale

Cheeses with biscuits or course
Bleu—.90 Camembert—.75
Swiss—.75 Cheddar—.75
Pecan Pie—.95
Dutch Apple Pie—.75
Creamy Cheese Cake—1.10
Strawberries—1.50 with Cream
Fresh Cut Fruits—1.10
Melon in Season—1.10
Parfait—1.25
Ice Cream and Sherbets—.75
Old Fashioned Rice Pudding—.75
Coffee—.40 Espresso—.60
Strong Irish Tea—.40 Sanka—.40
Hot Chocolate—.40 Milk—.40
Iced Tea or Coffee—.50

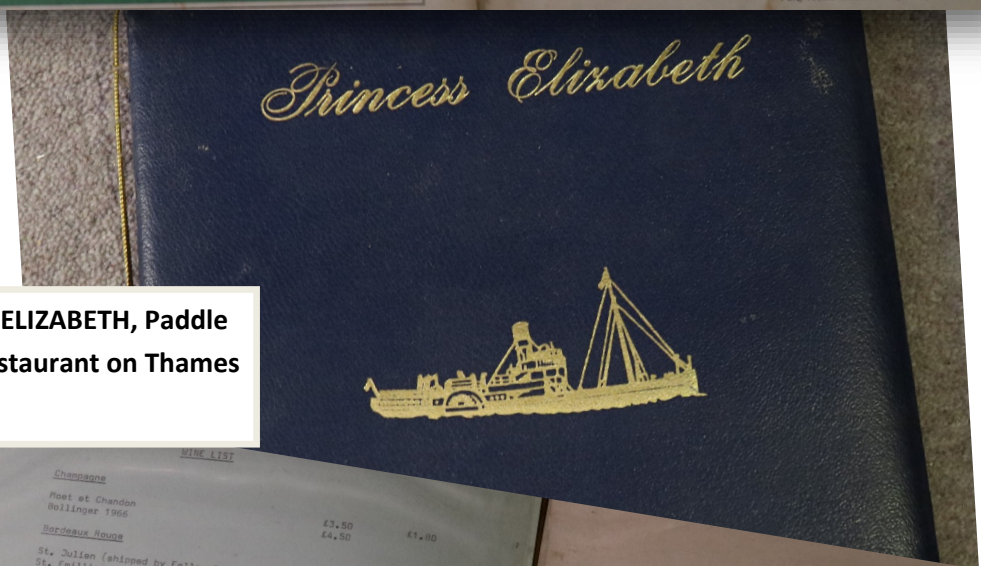
"To Eat is human, to digest divine"

ENCORE

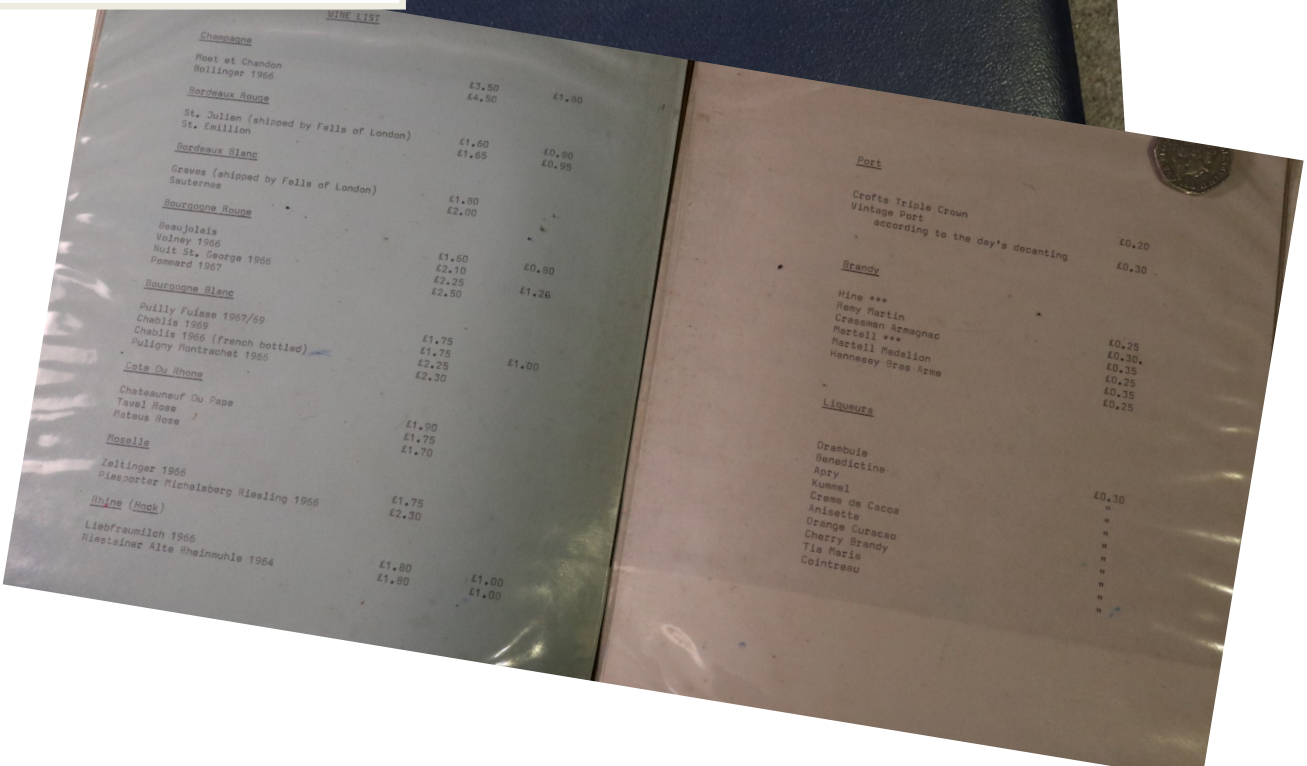
IRISH COFFEE—1.25
from Downey's Famous Irish Coffee Bar

Irish Whiskey
"The Sovereign of Liquor if it be ordinlie taken"

Party rooms available for your special functions



PRINCESS ELIZABETH, Paddle steamer restaurant on Thames



WINE LIST

Champagne

Moet et Chandon
Bollinger 1966

Bordeaux Rouge — £3.50 / £4.50 — £1.80

St. Julien (shipped by Falls of London)
St. Emillion — £1.60 / £1.65 — £0.90 / £0.95

Bordeaux Blanc

Graves (shipped by Falls of London)
Sauternes — £1.80 / £2.00

Bourgogne Rouge

Beaujolais
Volnay 1966
Nuit St. George 1966
Pommard 1967 — £1.60 / £2.10 / £2.25 / £2.50 — £0.80 / £1.20

Bourgogne Blanc

Puilly Fuisse 1967/69
Chablis 1969
Chablis 1966 (french bottled)
Puligny Montrachet 1966 — £1.75 / £1.75 / £2.25 / £2.30 — £1.00

Cote Du Rhone

Chateauneuf Du Pape
Tavel Rose
Mateus Rose — £1.90 / £1.75 / £1.70

Moselle

Zeltinger 1966
Piesporter Michelaberg Riesling 1966 — £1.75 / £2.30

Rhine (Hock)

Liebfraumilch 1966
Niestainer Alte Rheinmuhle 1964 — £1.80 / £1.80 — £1.00 / £1.00

Port

Crofts Triple Crown
Vintage Port
according to the day's decanting — £0.20 / £0.30

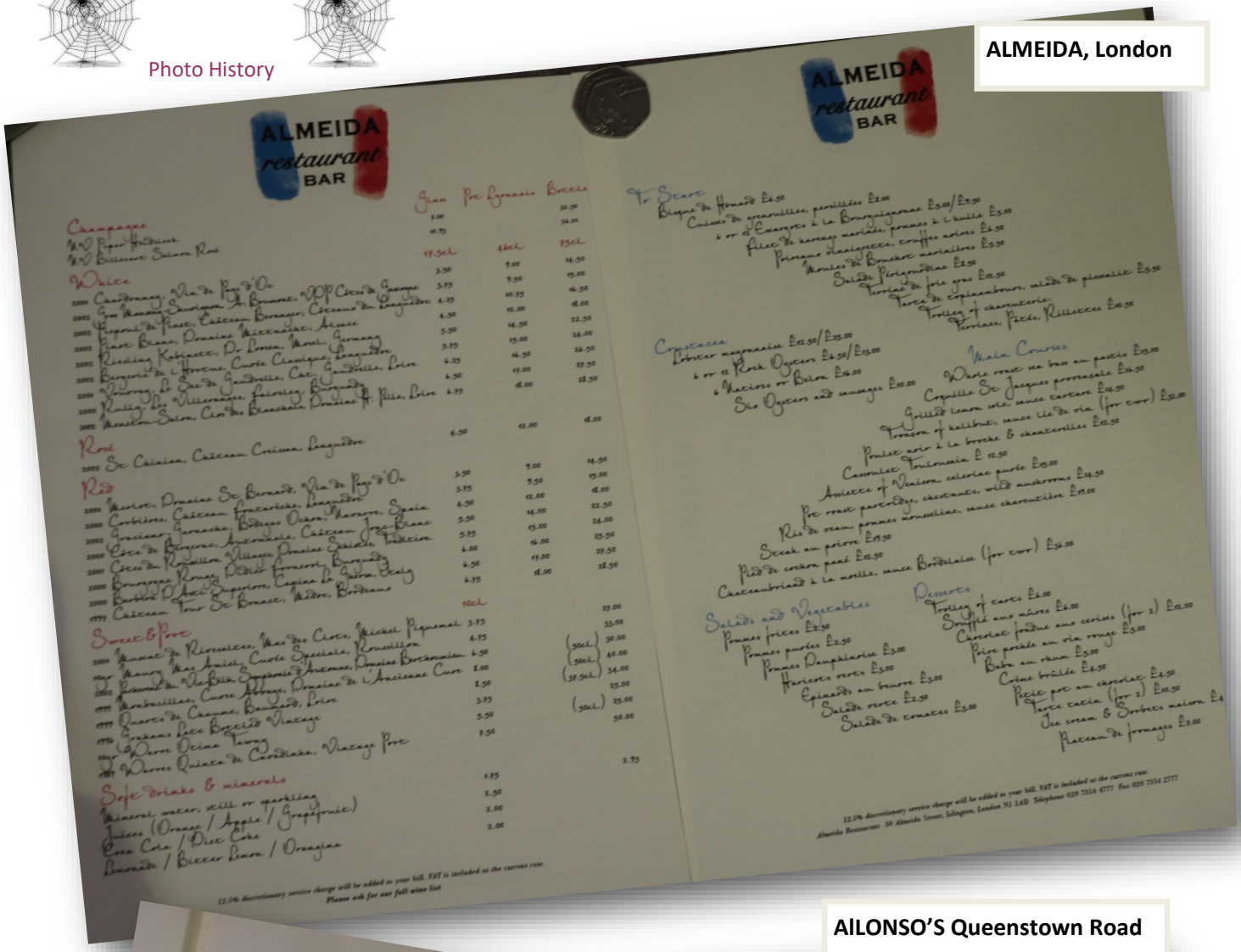
Brandy

Hine ***
Remy Martin
Cressman Armagnac
Martell ***
Martell Medalion
Hennessey Bras Arme — £0.25 / £0.30 / £0.35 / £0.25 / £0.35 / £0.25

Liqueurs

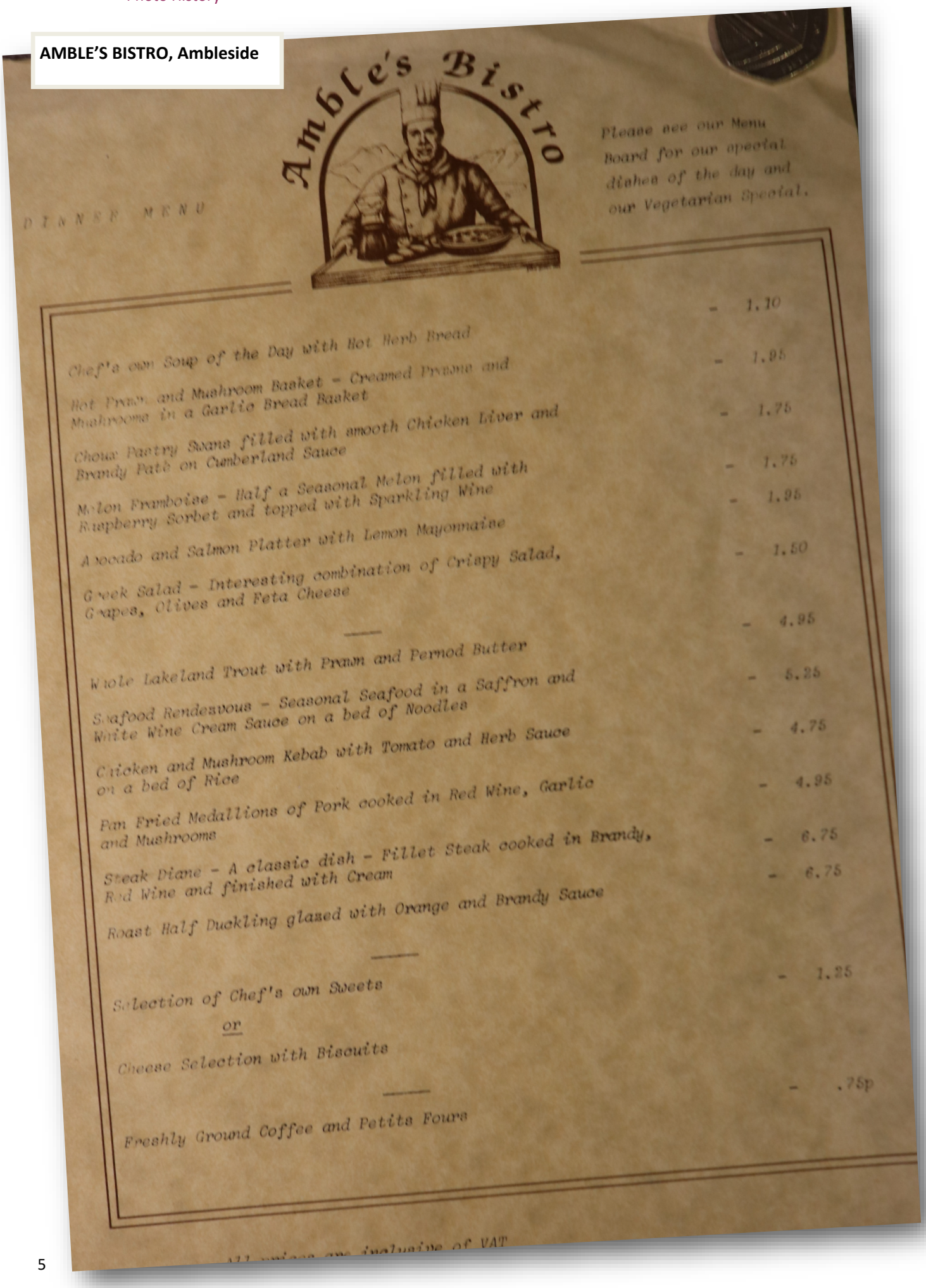
Drambuie
Benedictine
Apry
Kummel
Creme de Cacao
Anisette
Orange Curacao
Cherry Brandy
Tia Maria
Cointreau — £0.30 / " / " / " / " / " / " / " / " / "

ALMEIDA, London



AlLONSO'S Queenstown Road

AMBLE'S BISTRO, Ambleside



Amble's Bistro

DINNER MENU

Please see our Menu Board for our special dishes of the day and our Vegetarian Special.

Chef's own Soup of the Day with Hot Herb Bread	- 1.10
Hot Prawn and Mushroom Basket - Creamed Prawns and Mushrooms in a Garlic Bread Basket	- 1.95
Choux Pastry Swans filled with smooth Chicken Liver and Brandy Paté on Cumberland Sauce	- 1.75
Melon Framboise - Half a Seasonal Melon filled with Raspberry Sorbet and topped with Sparkling Wine	- 1.75
Avocado and Salmon Platter with Lemon Mayonnaise	- 1.95
Greek Salad - Interesting combination of Crispy Salad, Grapes, Olives and Feta Cheese	- 1.50
Whole Lakeland Trout with Prawn and Pernod Butter	- 4.95
Seafood Rendezvous - Seasonal Seafood in a Saffron and White Wine Cream Sauce on a bed of Noodles	- 5.25
Chicken and Mushroom Kebab with Tomato and Herb Sauce on a bed of Rice	- 4.75
Pan Fried Medallions of Pork cooked in Red Wine, Garlic and Mushrooms	- 4.95
Steak Diane - A classic dish - Fillet Steak cooked in Brandy, Red Wine and finished with Cream	- 6.75
Roast Half Duckling glazed with Orange and Brandy Sauce	- 6.75
Selection of Chef's own Sweets	- 1.25
or	
Cheese Selection with Biscuits	- .75p
Freshly Ground Coffee and Petits Fours	

All prices are inclusive of VAT

AARGONAUTI Restaurant

Opatija, Croatia

ARTIGIANO, Belsize Terrace, London

PRIMI PIATTI

Insalata Mista con Erbe wild leaf and herb salad with cherry tomatoes and balsamic dressing	£6.00
Mozzarella di Bufala con Pomodorini e Caponata Siciliana buffalo mozzarella with cherry tomatoes and a Sicilian caponata	£8.50
Insalata di Formaggio di Capra con Pinoli, Rucola e Pancetta goat's cheese salad with wild rocket, toasted pine nuts and pancetta	£7.00
Asparagi con Uova di Quaglia poached asparagus with sautéed quails' eggs and Hollandaise sauce	£7.50
Cestino di Parmigiano crispy parmesan basket filled with goat's cheese, avocado and asparagus, topped with poached egg and herb mayonnaise	£8.80
Gamberi Saltati con Carciofi alla Romana e Sedano sauteéd tiger prawn salad with Roman style artichokes and celery	£9.50
Calamari Fritti con Salsa Tartara deep-fried calamari served with homemade tartare sauce	£7.50
Sardine in Carpione sardines marinated in a Carpione dressing	£6.50
Carpaccio di Vitellone con Olio d'Oliva al Basilico e Sedano beef carpaccio with celery and basil infused extra virgin olive oil	£9.00
Prosciutto di Parma con Giardiniera finely sliced 'riserva' Parma ham with Italian pickled vegetables	£9.00
Chicche di Patate potato gnocchi with pesto sauce	£8.00
Spaghetti alla Sorrentina spaghetti in a fresh tomato sauce with buffalo mozzarella	£7.80
Ravioli di Spinaci e Ricotta Northern Italian ravioli filled with spinach and ricotta, with a butter and sage sauce	£8.50
Minestrone di Verdure Summer vegetable soup	£8.00

SECONDI PIATTI

Risotto d'Asparagi con Parmigiano asparagus and parmesan risotto	£12.00
Stracetti di Pasta stracetti pasta with a Barolo beef fillet ragú, finished with parmesan shavings	£14.00
Linguine ai Frutti di Mare linguine with fresh seafood and cannellini beans	£15.00
Spaghetti all'Astice spaghetti with lobster, garlic, chilli and cherry tomatoes	£18.50
Filetto di Branzino baked fillet of sea bass served with fine beans	£18.50
Orata alla Griglia whole grilled sea bream with olive oil and herbs	£16.50
Suprema di Salmone supreme of salmon with a Hollandaise sauce	£14.50
Tonno Scottato seared tuna with poppy seeds, wild rocket and marinated cherry tomatoes	£18.00
Costolette d'Agnello alla Ciociara con Bieta Saltata grilled Ciociara style lamb chops with sauteéd Swiss chard	£17.80
Pollo alla Milanese con Insalata di Rucola, Carciofi e Pomodorini pan-fried breaded breast of chicken with a wild rocket, artichoke and cherry tomato salad	£13.50
Fegato al Burro e Salvia grilled calf's liver with a butter and sage sauce	£15.00
Filetto di Manzo alla Griglia con Cipolle Croccanti grilled prime fillet steak with crispy fried onions	£21.00
Filetto di Manzo ai Tre Pepe prime fillet steak with a three pepper sauce	£24.00
Piccatine di Vitello al Limone pan-fried veal escalope with a lemon sauce	£16.00

INSALATE

Tomato and Basil Salad	£3.50
Seasonal Mixed Salad	£3.50
Rocket Salad with Shaved Parmesan	£5.00

VERDURE

Sautéed Rosemary Potatoes/Mashed Potatoes/Thick-Cut Chips	£2.50
Fine Beans	£3.50
Sautéed Spinach	£3.75
Deep-Fried Courgettes	£3.75

Traditional Roast always available for Sunday Lunch £9.50
Chef's Sunday Special also available on request

A discretionary service charge of 12.5% will be added to your bill.

Chef: Carlo Salodin

BISTRO 57

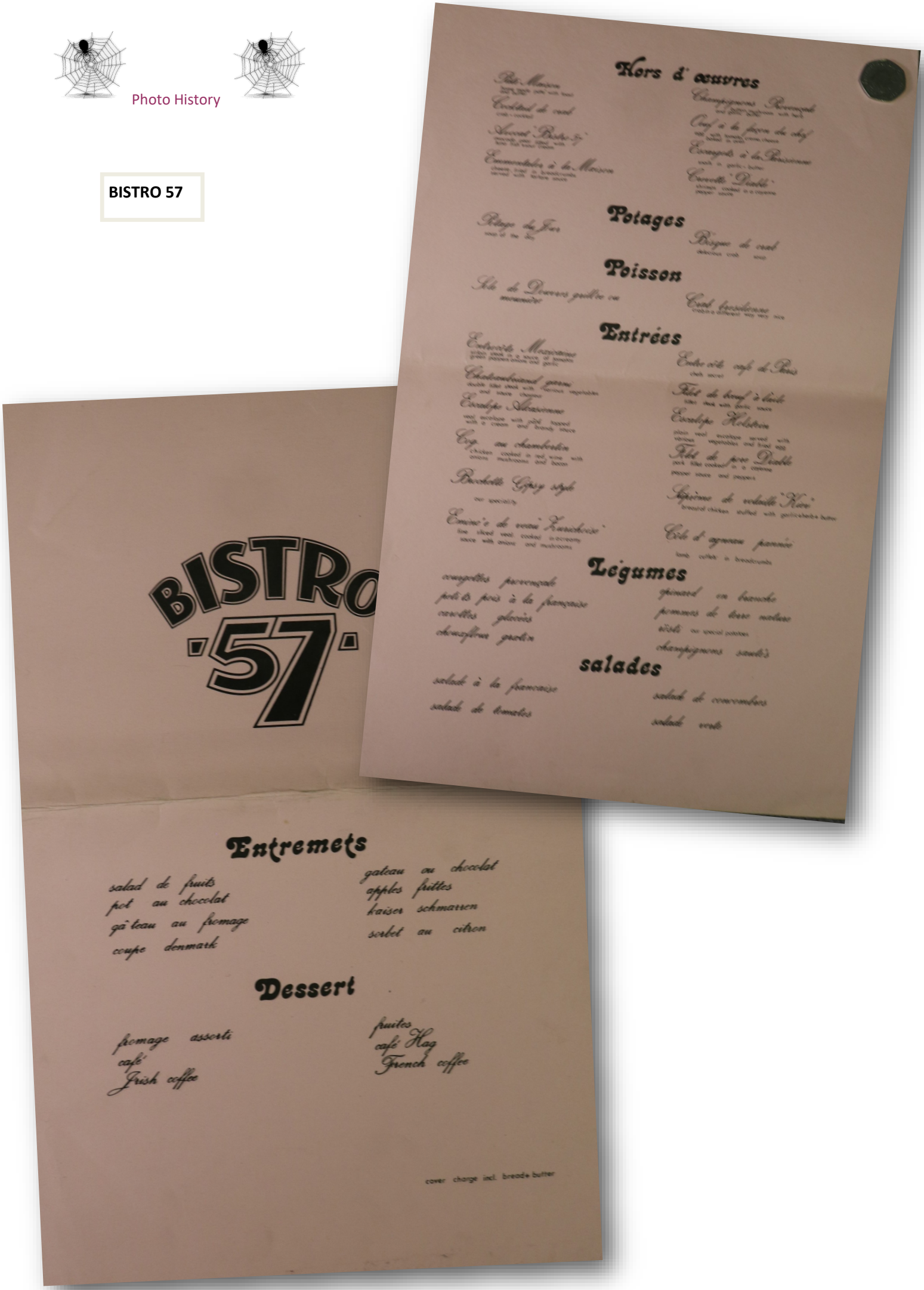
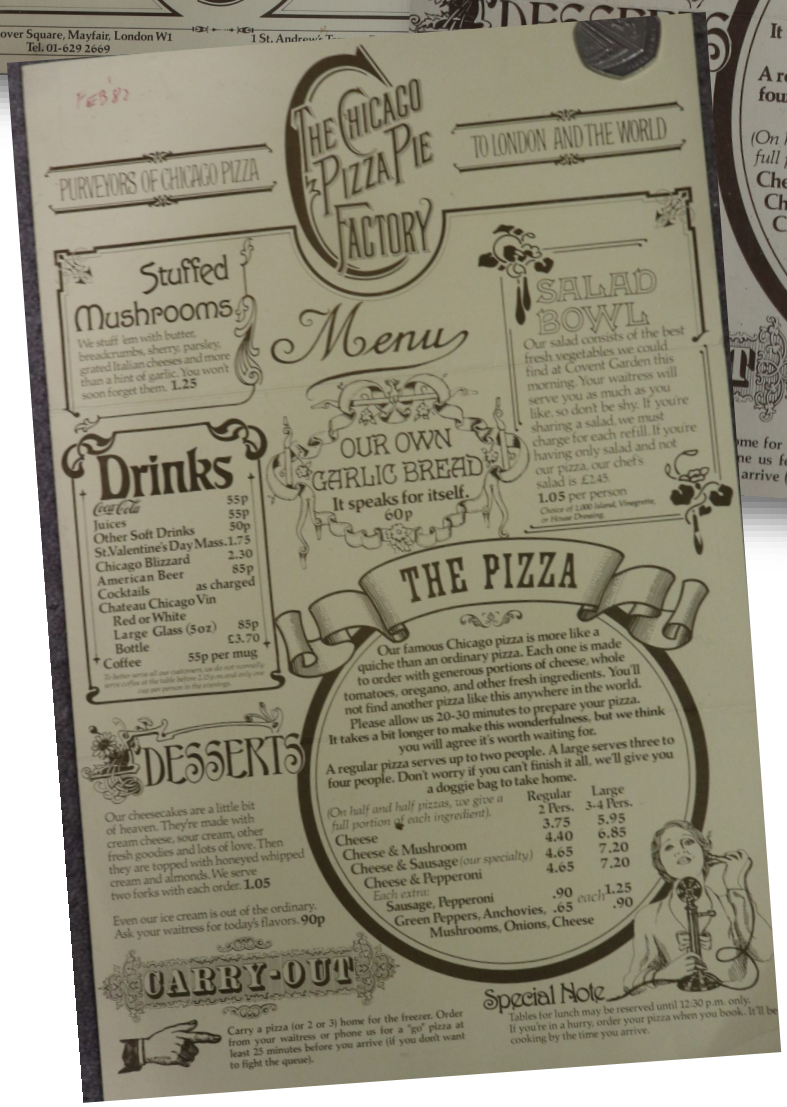

Hors d' oeuvres
Potages
Poisson
Entrées
Légumes
salades
BISTRO
57
Entremets
salad de fruits
pot au chocolat
gâteau au fromage
coupe denmark
gateau au chocolat
apples fritters
kaiser schmarren
sorbet au citron
Dessert
fromage assorti
café
Irish coffee
fruites
café Hag
French coffee
cover charge incl. breade butter

Photo History

CHICAGO PIZZA PIE FACTORY, London Dec 1980



CHICAGO PIZZA PIE FACTORY, London February 1982

Hanover Square

CHICAGO RIB SHACK, Knightsbridge, London

JANUARY 1983

THE CHICAGO RIB SHACK

COCKTAILS

Manhattan	£2.50
Pina Colada	£2.50
Grasshopper	£2.50
Whiskey Sour	£2.50
Black Russian	£2.50
Golden Dream	£2.50
Frozen Daquiri	£2.50
Tequila Sunrise	£2.50
Singapore Sling	£2.60
Chicago Blizzard	£2.50
Frozen Margarita	£2.50
Brandy Alexander	£2.50
Harvey Wallbanger	£2.50
Between the Sheets	£2.60
Sloe Comfortable Screw	£2.50
St. Valentines Day Massacre	£2.40

All spirits (£1.65) and cocktails are served in double measures.

DRINKS

65p	Coca-Cola
65p	Tab
65p	Juices
60p	Other Soft Drinks
70p	Perrier
90p	American Beer
	WINES
	Chateau Chicago
95p	Large glass
£4.25	Bottle
	Californian Wines
£1.05	Large glass
£5.25	Bottle
60p	Coffee

(To better serve all our customers, we serve coffee only in the bar at lunch time. In the evenings, it is our policy to serve only one cup per person).

STARTERS

HILLARY'S ONION LOAF
Oignons frits, et, voilà un pain.
Enough for two people.
£1.75

POTATO SKINS WITH UN DIFFERENCE
Si irresistible – du fromage des lardons et de la crême epaisse.
We never do things the simple way; it's too easy.
£1.75

THE OTHER BITS
Frites suivant notre recette secrete, mais l'ail n'est pas un secret.
Here's what we did with the inside of the potato skins.
95p

LET US LETTUCE
Beaucoup de laitue avec du cresson pour colorage.
A salad for folks who like crisp, crunchy salads. Choice of dressings.
85p

COLESLAW
D'chez Chicago avec amour et le reste.
We've "borrowed" the best recipe we could find.
55p

Sharing charge for main course £1.75

Chef de cuisine – M. Suivant Le Jour

RACK OF BARBECUED RIBS
Carré de porc: Les pièces de resistance.
This is what it's all about.
£3.75

HALF RACK OF BARBECUED RIBS
La même chose mais plus petite.
This is half what it's about.
£2.75
Children's portion.
£2.25

BARBECUED CHICKEN
Demi poulet entier.
In case you're feeling fowl. You may order eit
the right half or the left; but you may not ge
£3.25

SALAD GARDEN
Légumes, fruit, fromage, sur la même ass
£3.25

BARBECUED CHICKEN W
Bras de volailles garnis.
Wing-er licking good.
Served until 7:00pm
£2.25

BARBECUED BE SANDWICH
Quel boeuf! Et en baguette…
You'll have your hands full with t
Served until 7:00pm
£3.25

DESSERTS

In case you haven't had enough to eat, we happen to make the most wonderful cheesecakes this side of the Atlantic. They're served with a scoop of honeyed whipped cream, toasted almonds and 2 forks.

Or try our other desserts, they're just as good.

JAN '83

THE CHICAGO RIB SHACK

No. 1 Raphael St. Knightsbridge Green London SW7
Telephone 589 5593

Bob Payton wasn't content with introducing deep-dish Chicago style pizza to London at the Chicago Pizza Pie Factory in 1972. In the back of his mind was the gnawing (get it) feeling that Londoners not only needed to find out about good pizza, but they also needed to find out about good barbecued ribs as well.

Having spent many long hours and dinners with his friends at Carson's and Bones in Chicago (the best rib restaurants anywhere in the world outside London), Bob devised a plan to bring all the joys of honest to goodness barbecued ribs to London. That's why you're here today.

It's easy to find 'American style' food in London. But don't be fooled by imposters. We assure you that everything you eat at The Chicago Rib Shack is based on genuine, authentic American recipes. All our food ideas and expertise come from America, as does our commitment to guarantee freshness and quality, as well as excellent service.

All our meats are smoked on wood in ovens specially imported to give the real taste of American barbecue. We'll be happy and proud to show you our kitchens, if it's not too hectic when you ask.

While the food is 100% American, the decor is 100% British. All the architectural antiques you see in the restaurant have been gathered from the four corners of Britain. Our bar came out of a pub in Glasgow, the stained glass windows came from a chapel in Lancashire. Rumor has it that the plume came from H.M.S. Prince of Wales. The two fellows holding up the ceiling in the bar came from a private club in Belgravia.

We hope you enjoy the atmosphere, but more importantly, we hope you enjoy the food. If you have, all we can ask is that you come back and see us again real soon.

This menu is copyrighted and any form of plagiarism will be dealt with to the usual truth and effect as by our legal eagles. (A slant of our own, they mean. P.S. This joke is to be taken seriously.)

Souvenir Menu — prices may not be as marked

Photo History

CHIQUITO'S—
Cricklewood

CHURCH DELI—
New York

Hot Gourmet Salad Bar

3.99 per lb. plus tax

- Roast Beef w/Gravy
- Fresh Turkey
- Fried Jumbo Shrimps
- Fried Whiting Fish
- Fried Vegetable Rice
- Meatball w/Gravy
- Italian Sausage w/Vegetable
- Lasagna w/Meatsauce
- Chopped Spinach w/Ricotta Cheese
- B.B.Q. Chicken
- B.B.Q. Spare Ribs
- Corn Beef w/Cabbage
- Macaroni Cheese
- Shrimp Egg Roll

MORE THAN 40 ITEMS

Fresh Cold Salad Bar

3.99 per lb. plus tax

- Assorted Sliced Fresh Fruit (all season)
- Tossed Salad
- Greek Salad
- Tuna Salad
- Tortellini Salad
- Pasta Salad
- Chicken Breast w/Broccoli
- Shrimps with snowpea
- Crab stick salad and more
- Ceasar Salad
- Ricotta Cheese w/Pasta
- Sun Dried Tomato w/Mozzarella Cheese

MORE THAN 50 ITEMS

110 Church Deli

Food At Its Best

Tel: (212) 571-2880-4

Fax: (212) 571-2885

Corporate Charge Account Application

Company Name: _____

Address: _____ Ext: _____

Phone: _____

President's Name, Signature & Seal _____

Bank's Name: _____

Bank's Address: _____

Monthly invoices should be sent to: _____

Name & Address: _____

Phone _____ Ext: _____

Attention: _____

- Payments due upon receipt of statement
- Please make all checks payable to:

110 CHURCH DELI

Food At Its Best

Desserts

- Blondies
- Brownies
- Assorted Butter Cookies
- Hägen-daz Ice Cream
- Fresh Cup Fruits
- Cheese Cake
- Carrot Cake
- Canoli/Vanilla
- Canoli/Chocolate
- French Cognac
- Cup of Jello
- Dannon Yogurt — Reg., Lite
- Eclairs Custard
- W.C. Eclairs
- Napolean Custard
- W.C. Napolean
- Shadow Layer
- Seven Layer
- German Choc. Layer
- Hungarian Wedge
- Black Out Wedge
- Black Forest
- Mixed Fresh Fruit Cup

Catering

NO. 1 Platter

- Cold Cuts for 8 to 10 People — $65.00
  - Four Pounds of our Boar's Head Cold Cuts *(Choose 3 or more — Ham, Turkey, R/B. Virginia Ham, Salami, Bologna, Smoked Turkey)*
  - Cheese *(Choose 3 or more — American, Cheddar, Muenster, Provolone, Swiss, Mozzarella)*
  - Arranged on Platters w/Assorted Bread *(Whole Wheat, Rye, White)*

  And 2 lb. of Potato Salad
  2 lb. of Coleslaw
  2 lb. of Assorted Fresh Fruit Salad

NO. 2 Platter

- Cold Cuts and Hot Food Combination, 8 to 10 people — $9.00 per person
  - **NO. 1** Platter and Hot Salad *(Choose 2 or more — Chicken Teriyaki, Fried Rice, Lomein, Peanut Chicken)*

NO. 3 Super Hero

- 6 Foot Hero serves 25 people — $90.00

NO. 4 Let us cater your office Breakfast

- Urns of Hot Coffee and Tea, Hot Bagels, Croissants, Danish, Homemade Muffins, Cream Cheese, Butter and Jelly.

Food At Its Best

110 Church Deli

SALAD BAR
110 Church Street
(Between Park Pl. & Murray St.)

OPEN 7 DAYS 24 HOURS

Prompt outgoing order. . .

Tel: (212) 571-2880
2881
2882
2883
2884

Fax: (212) 571-2885

FEATURING

- Hot & Cold Gourmet Salad Bar
- Whole Cakes for Special Occasions
- Assorted Cookies
- Assorted Danishes & Donuts
- Frozen Yogurt
- Groceries & Fresh Fruits
- Boar's Head Brand Cold Cuts

Catering for all Occasio

Charge Accounts Welcome

GOOD DAY!

Church Deli's Breakfast Special (I)

(Served from 6:00 AM to 11:00 AM)

	Sand.	Platter
1) 1 Egg on Roll	1.25	2.25
2) 1 Egg on Roll/Bacon	1.50	2.50
3) 1 Egg on Roll/Ham	1.50	2.50
4) 1 Egg on Roll/Cheese	1.50	2.50
5) 1 Egg (any style) on Roll/Bacon & Cheese	1.75	2.75
6) 1 Egg (any style) on Roll/Ham & Cheese	1.75	2.75
7) 1 Egg (any style) on Roll/Sausage & Cheese	2.00	3.00
8) Cheese Omelet	2.00	3.00
9) Western Omelet	2.50	3.50
10) Pan Cakes	3.00	4.00
11) French Toast	3.00	4.00

Extra Egg — 25¢ add'l.
Bacon — 50¢ add'l.
(platter served with potatoes & toast, butter)

No. 5, 6, 7, 8, 9, 10, 11 with free coffee

Fresh Bagels

- Bagel with butter .50
- Bagel with butter & jelly .60
- Bagel with cream cheese .85
- Bagel with scallion cream cheese 1.25
- Bagel with vegetable cream cheese 1.25
- Bagel with lox cream cheese 2.00
- Bagel with cream cheese & lox 2.95
- Bagel with fresh salmon 3.75

Zaro's Party Cakes

(2 Days Notice Necessary)

ROUND	SIZE	ROUND $	SQUARE $	SERVINGS
1	6"	$10.95	$16	6-8
2	8"	$12.95	$18.95	10-12
3	9"	$20.95	$24.95	15-18
4	10"	$26.95	$32.95	20-25
5	12"	$34.95	$41.95	25-30
6	14"	$54.95	$65.95	40-47
10	16"	$69.95	$84.95	55-60
	FULL		$90.95	
	HALF		$70.95	

1. ANY PICTURE PERFECT CAKE ADD $5.00 TO THE PRICE.
2. ALL WHIPPED CREAM CAKES ADD 20%
3. ILLUSIONARY CAKES (Cake, cake, cake, mousse filling, cake, icing with white icing and white roses) ADD $2.00 TO 7" AND 8" AND $4.00 TO ALL OTHERS.
4. PICTURE PERFECT SETS CANNOT BE SOLD SEPARATELY.

Church Deli's Breakfast Special (II)

Zaro's Donut Platter

Start your day with a taste of our Jelly, Custard, Iced, Chocolate Crullers, Vanilla Crullers, Twisted Crullers and Glazed Donuts. Assorted Platter Serves 10-15 People $16.00

Zaro's Muffin Platter

Baked the old fashioned way, fresh each morning. Corn, bran, date-nut, carrot, zucchini, banana nut, blueberry, chocolate, granola, oat bran raisin, carob chip and orange cranberry — sliced in half beautifully arranged on a platter.

10-15 People $24.00 (butter served)

Zaro's Danish Platter

Overstuffed prune, cheese, cherry, pineapple, cinnamon, sticky bun, coffee ring, chiffon, russian coffee cake will melt in your mouth. Sliced in half and arranged on a platter.

Platter served 10-15 People $24.00

Refreshing Beverages

	Reg.	Large
Fresh Ground Columbian Coffee	60¢	1.00
Brewed Decaf. Coffee	70¢	1.00
Hot Chocolate	70¢	1.00
Sanka	60¢	
Herbal tea (Your choice)	70¢	
Tea	60¢	1.00

Lunch Grill

- Beef Burger (6 oz) 2.45
- Cheese Burger 2.75
- Bacon Cheese Burger 3.50
- Burger Deluxe 3.95
- Reuben 4.50
- Fried Fish per piece with French Fries 1.79
- Fried Chicken per piece with French Fries & Onion Ring 1.99
- French Fries 1.25
- Fried Onion Ring 1.25
- B.L.T. 2.50
- Grilled Cheese 2.00

Extra: Tomato 30¢, Bacon 50¢

Classic Sandwiches

	Sand.	Per/Lb.
1) Roast Beef	3.75	7.99
2) Boiled Ham	3.75	7.99
3) Virginia Ham	3.75	7.99
4) Corn Beef	3.75	7.99
5) Pastrami	3.50	7.99
6) Coppy Ham	3.50	7.99
7) Turkey Breast	3.50	7.99
8) Smoked Turkey	3.75	7.99
9) Pepperoni	4.00	7.99
10) Bologna	2.85	5.99
11) Spiced Ham	2.60	5.99
12) Liverwurst	2.50	5.99
13) Hard Salami	2.50	4.99
14) Genoa Salami	3.25	5.99
15) Roast Pork (Fresh Ham)	3.90	7.99
16) Chicken Roll	2.90	5.99
17) Cheese	2.50	5.99

Salads

	Sand.	Per/Lb.
Famous White Tuna	3.25	6.99
Egg	2.50	3.99
Shrimp	3.50	7.99
Chicken	3.25	6.99
Seafood	3.35	7.50
Crabmeat (Real)	4.50	9.00

Extra — Ham 40¢, Tomato 30¢, Cheese 40¢, Coleslaw 30¢

Our "Daily Specials" TIL 3:00 P.M.

Mon. — Roast Beef, Turkey, L.T. 3.95
Tues. — Ham, Cheese, L.T. 3.95
Wed. — Ham, Genoa Salami, L.T. 3.95
Thurs. — Virginia Ham, Bologna, L.T. 3.95
Fri. — Corned Beef, Pastrami, L.T. 3.95

Lunch Special

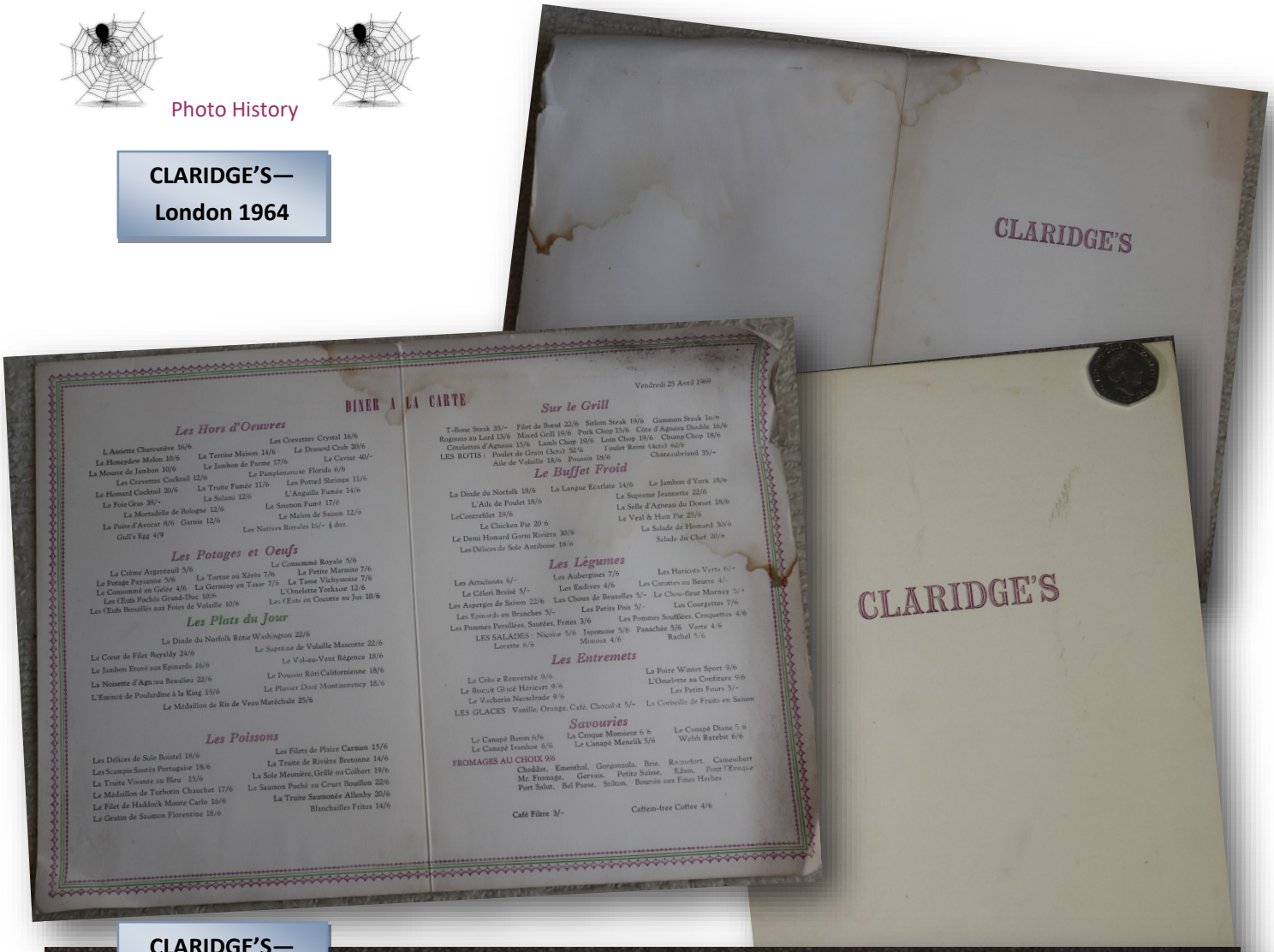
1) FLOUNDER COMBINATION
1 Flounder, 3 Shrimps, 2 Crab Sticks and French Fries $4.95
2) FISH AND CHIPS
1 Fried Fish and French Fries $3.50
3) FISH RICE AND SHRIMPS
1 Fried Fish, 5 Fried Shrimps and Fried Rice $4.95
4) FLOUNDER, FRIED SHRIMPS AND CHIPS
2 Flounders, 3 Shrimps and French Fries $5.25
5) SEA FOOD COMBINATION
1 Fried Fish, 3 Scallops, 4 Shrimps and French Fries $5.95
6) VEGETABLE COMBINATION
3 Shrimps, 3 Scallops, 2 Crab Sticks and Vegetable $5.95
7) FRIED SHRIMPS, SCALLOPS AND CHIPS
5 Shrimps, 5 Scallops and French Fries $5.50
8) CHICKEN WING AND RICE
4 Chicken Wings and Fried Rice $3.50
9) FISH AND CRAB STICK AND CHIPS
1 Fried Fish, 3 Crab Sticks and French Fries $3.95
10) SHRIMPS CRAB STICK AND CHIPS
3 Fried Shrimps, 3 Crab Sticks and French Fries $3.95
11) FLOUNDER SANDWICHES
2 Fried Flounder $3.95
12) CRAB STICKS AND CHIPS
4 Pcs. of Crab Sticks and Chips $3.75
13) LUNCHEON SPECIAL
2 Pcs. Chicken Wings and 2 Pcs. Shrimps and 1 Pc. Fish and Chips $4.95

Triple Decker

#1 Turkey, Bacon, Lettuce, Tomato 4.25
#2 Corn Beef, Pastrami & Coleslaw 4.25
#3 Turkey, Virginia Ham, Swiss Cheese 4.25
#4 Prosciutto, Salami, Provolone 4.50
#5 Shrimp, Bacon, Lettuce & Tomato 4.50

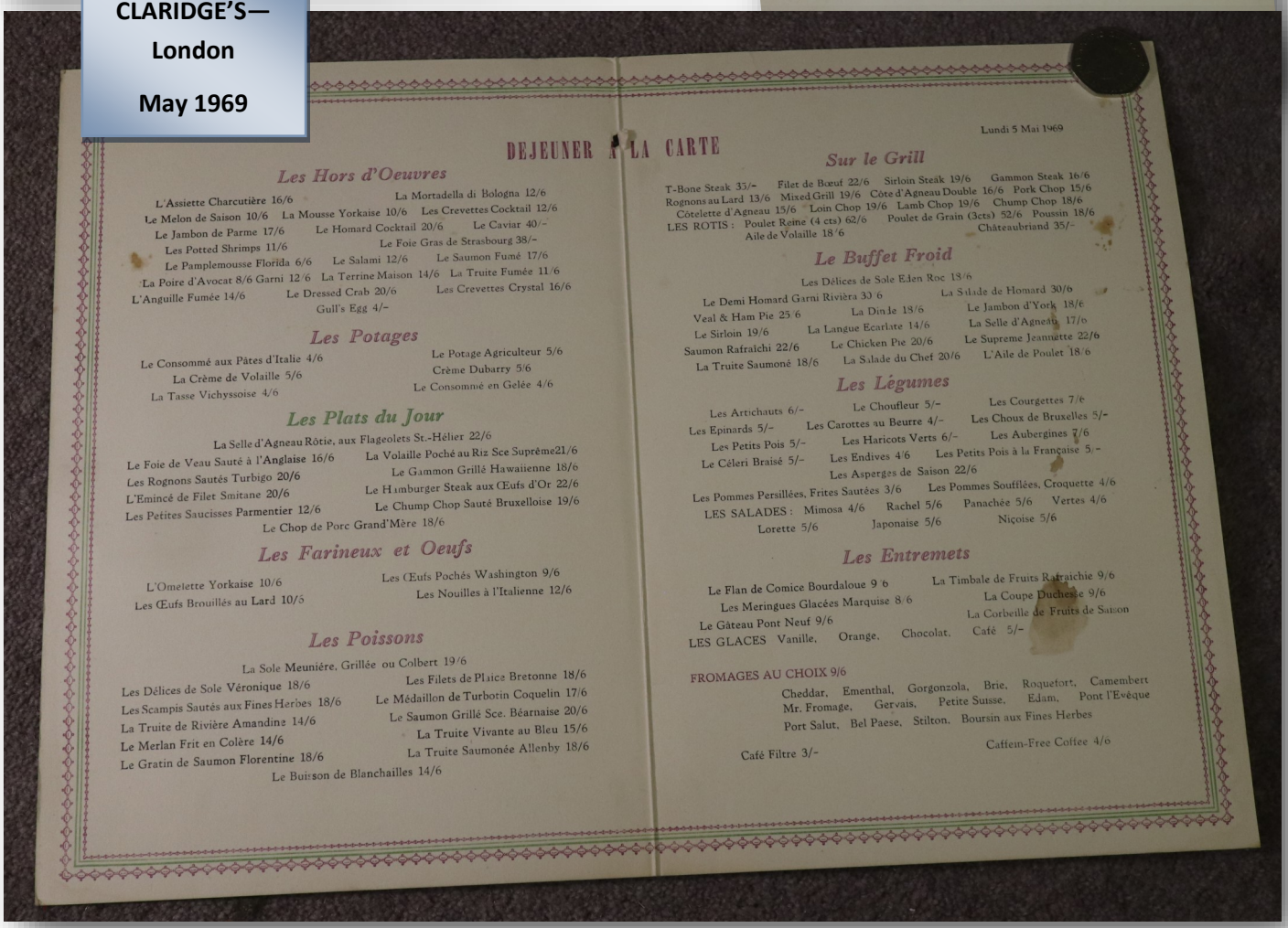
Served with Potato Chips & Pickle

CLARIDGE'S—
London 1964



CLARIDGE'S—
London

May 1969



BILL OF FARE

Smoked Salmon 10/- Pâté Maison 4/- Prawn Cocktail 5/-
Hors d'oeuvres from 5/- Melon 5/- Grapefruit 3/- Fruit Juices 2/6
Smoked Trout 5/6 Scampi 9/-
Avocado Pear with Prawn dressing 5/6
Parma Ham 6/-
Main Course Scampi 17/6

Royal Game 3/6
CONSOMME (Hot or Cold) 3/6
SOUP OF THE DAY 2/6
REAL TURTLE (Sherry added) 5/-
LOBSTER SOUP 5/-
OYSTER SOUP 5/-

FROM OUR CHARCOAL GRILL

FILLET STEAK 17/6 RUMP STEAK 15/- T-BONE STEAK 21/-
GAMMON STEAK AND PINEAPPLE 16/6 ENTRECOTE STEAK 13/6
SIRLION STEAK 13/6 LAMB CHOP (2) 12/6
PORK CHOP 10/6 LAMB CUTLETS 12/6
BARNSLEY CHOP 10/6
MIXED GRILL 16/6

Fried Potatoes 2/6 Boiled Potatoes 2/6
Baked Jacket Potatoes 3/6 With Butter and Parsley Green Salad 2/6 Garden Peas 2/6
Sweet Corn 2/6 Mushrooms 3/6
Jacket Potato, Sour Cream and Chive 3/6

Other Vegetables in Season

Kidney on Toast 4/6 Savoury Mushroom on Toast 3/6
Welsh Rarebit 3/6

FRESH FRUIT SALAD & FRESH CREAM 5/6 CREAM ICES 3/6
FRESH FRUIT: FRESH PINEAPPLE & CREAM 6/-

SELECTION FROM OUR CHEESEBOARD STILTON CHEESE 3/6

COFFEE & TURKISH DELIGHT 2/6

Charcoal Grill

62 Wigmore Street, London, W.1

Telephone Welbeck 8727

Telephone : WELbeck 8727 Proprietor : Leslie W. Briggs

Cock and Lion Charcoal Grill

WIGMORE STREET, W.1

	£	s	d
SOUP			
HORS D'OEUVRES			
T BONE STEAK	16	6	
ENTRECÔTE STEAK	10	6	
FILLET STEAK			
RUMP STEAK	7	0	
CHOPS			
MIXED GRILL			
VEGETABLES			
SWEETS, FRUIT, ICES		5	0
BREAD, BUTTER, CHEESE			
COFFEE		4	0
MINERALS			
BEER, WINES, SPIRITS			
CIGARS, CIGARETTES, ETC.			
No. OF PERSONS 2 4	£2	3	0

049049

CARBAC (REGD.) LAMSON PARAGON

Cock & Lion in Wigmore Street, London

£2/3/0d dinner for two - but it was a few years ago!

Photo History

Charcoal Grill

62 Wigmore Street, London, W.1

Telephone Welbeck 8727

COCK & LION—Wigmore Street, London

Wines # 1

Burgundy

	Vintage	Bott.	½-Bott.
Beaujolais *Brown & Pank*	1961/62	21/-	11/-
Beaune *Brown & Pank*	1959/61	25/6	13/-
Nuits St. Georges *Brown & Pank*	1959/61	26/6	14/-
Volnay *Brown & Pank*	1957/59	27/9	14/-
Pommard *Brown & Pank*	1959/61	28/6	15/-
Gevrey Chambertin	1959/61	30/-	15/6
Clos de Conté Grand Vin de la Côte d'Or	1959/61	28/6	15/-
Casque du Roi (Beaujolais Supérieures)	1961/62	25/6	13/-

Claret

	Vintage	Bott.	½-Bott.
Bordeaux Rouge *Brown & Pank*	1959/61	18/6	9/6
St. Emilion *Brown & Pank*	1959/61	20/-	10/6
St. Julien *Brown & Pank*	1959/61	20/6	11/-
Les Lauriers, *Grand* Vin Monopole	1959	25/6	13/-
Château Talbot	1959	37/6	—

Bordeaux White

	Vintage	Bott.	½-Bott.
Graves *Brown & Pank*	—	18/6	9/6
Sauternes *Brown & Pank*	—	21/-	11/-
Barsac *Brown & Pank*	1959/61	24/6	13/-
Château du Roi (Graves Supérieures)	—	24/6	12/6
Abbaye du Roi (Haut Sauternes)	—	28/-	14/6
La Flora Blanche (Sauternes)	—	28/-	14/6
Château d'Yquem	1959	65/-	—

Italian Wines

	Vintage	Bott.	½-Bott.
Chianti Bonelli	—	26/-	13/6
Chianti Ruffino	—	28/-	14/6
Fattoria Poggio Reale	1957	28/-	14/6

Rhône Wines

	Vintage	Bott.	½-Bott.
Châteauneuf du Pape *Brown & Pank*	1961/62	24/-	12/6
Tavel Rosé	—	25/6	13/6

White Burgundy & Chablis

	Vintage	Bott.	½-Bott.
Pouilly Fuissé *Brown & Pank*	1961/62	21/-	11/-
Meursault *Brown & Pank*	1961/62	25/6	13/-
Chablis *Brown & Pank*	1961/62	24/6	12/6
Chablis Moutonne	1959	28/6	14/6

What to Drink

With:

1. SOUP, MELON . . . Pale Dry Sherry, Madeira
2. OYSTERS, HORS D'OEUVRE, GRILLED FISH — Dry White: Chablis, Dry Graves, Montrachet, Rosé, Alsatian, Moselle
3. STEAMED, CREAMED OR BOILED FISH — Mellow White: Graves, Sauternes, Hock
4. Entrées: EGGS, WHITE MEAT — Light Bordeaux: Dry Graves, Beaujolais
5. GRILLS, Etc. . . Light Burgundies: Beaujolais
6. POULTRY (Roast) . . Light Bordeaux: St. Julien, Mouton Cadet
7. CHARCOAL GRILLED MEAT, Etc. — Rhône Wine: Châteauneuf du Pape. Bordeaux: Margaux. Burgundies: Beaune, Clos de Conté
8. DESSERT . . . Champagne, Sparkling Hock, Heavy White Wines
9. CHEESE . . . Brown Sherry, Red Burgundy, Port

Champagne and the Sparkling Wines can be taken as an apéritif and with every course except Cheese. The heavy dessert wines should not be taken with highly acid fruits.

Cheques will not be accepted unless previous arrangements have been made with the proprietor.

COCK & LION
62 WIGMORE STREET, W.1

CHARCOAL GRILL

BILL OF FARE & WINE LIST

RESERVATIONS — WELBECK 8727

German Wines

	Vintage	Bott.	½-Bott.
HOCKS			
Niersteiner Domtal *Brown & Pank*	1961/62	25/6	13/-
Liebfraumilch, "Three Kings" *Brown & Pank*	1961/62	25/6	13/-
Liebfraumilch, Blue Nun *Sichel*	1960/61	31/-	16/-
Liebfraumilch, St. Catherine *Bottled in Germany by Ernst Jungkenn, Oppenheim*	1959	31/-	15/6
MOSELLES			
Berncasteler *Brown & Pank*	1961	26/-	13/6
Zeltinger Deinard, Superior	1961/62	26/-	13/6
ALSACE			
Prince Abbe Sylavaner		25/-	13/-

Yugoslav Wines

Riesling	—	19/6	10/-

Austrian Wines

Wachauer Schluck	—	20/-	10/6
Blue Danube	1960/62		

Portuguese Wines

Justina, Dry White, and Sweet, Rosé, Red	—	15/6	8/-
Mateus Rose	—	25/6	14/6
HUNGARY			
Bulls Blood of Eger	1959	19/-	10/-

Champagne

	Vintage	Bott.	½-Bott.
Heidsieck Dry Monopole	1955	50/-	26/-
Lanson Black Label	N.V.	45/-	23/-
Irroy	1959	50/-	26/-
Irroy	N.V.	44/-	23/-

Sparkling Wines

Golden Guinea	—	33/-	17/-

A selection of Liquers, Brandies, Sherries, Apéritifs, etc., to order.

Cigars: Selection of Havana and Jamaican.

Wines by the Glass: 4/- per glass.

Vintage Port, Dow's '47: 5/- per glass.

Madeira, Malmsey Duke of Clarence (Blandy): 4/6 *per glass.*

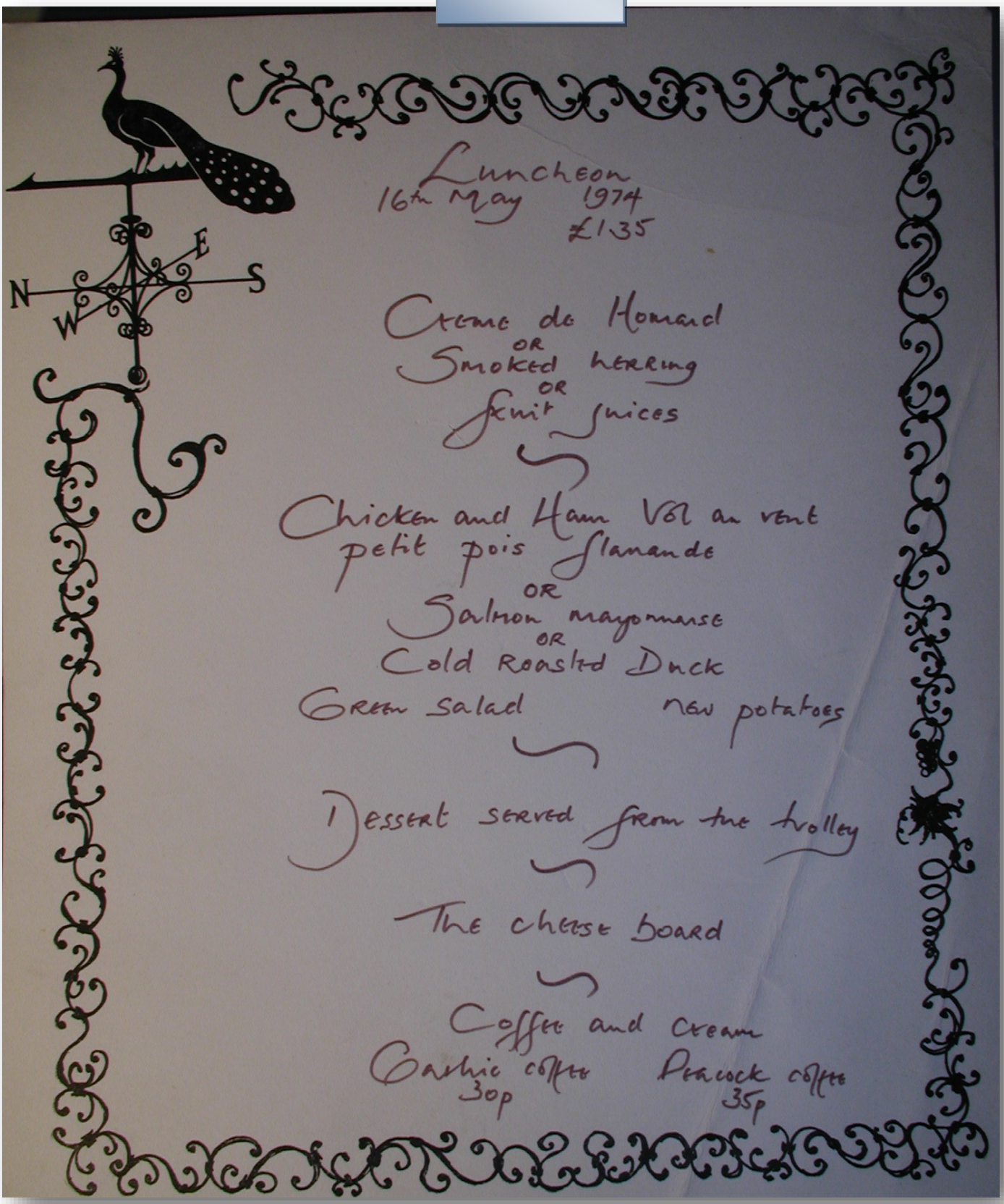
Cooled Watney's Red Barrel Bitter on Draught.

WINES # 2

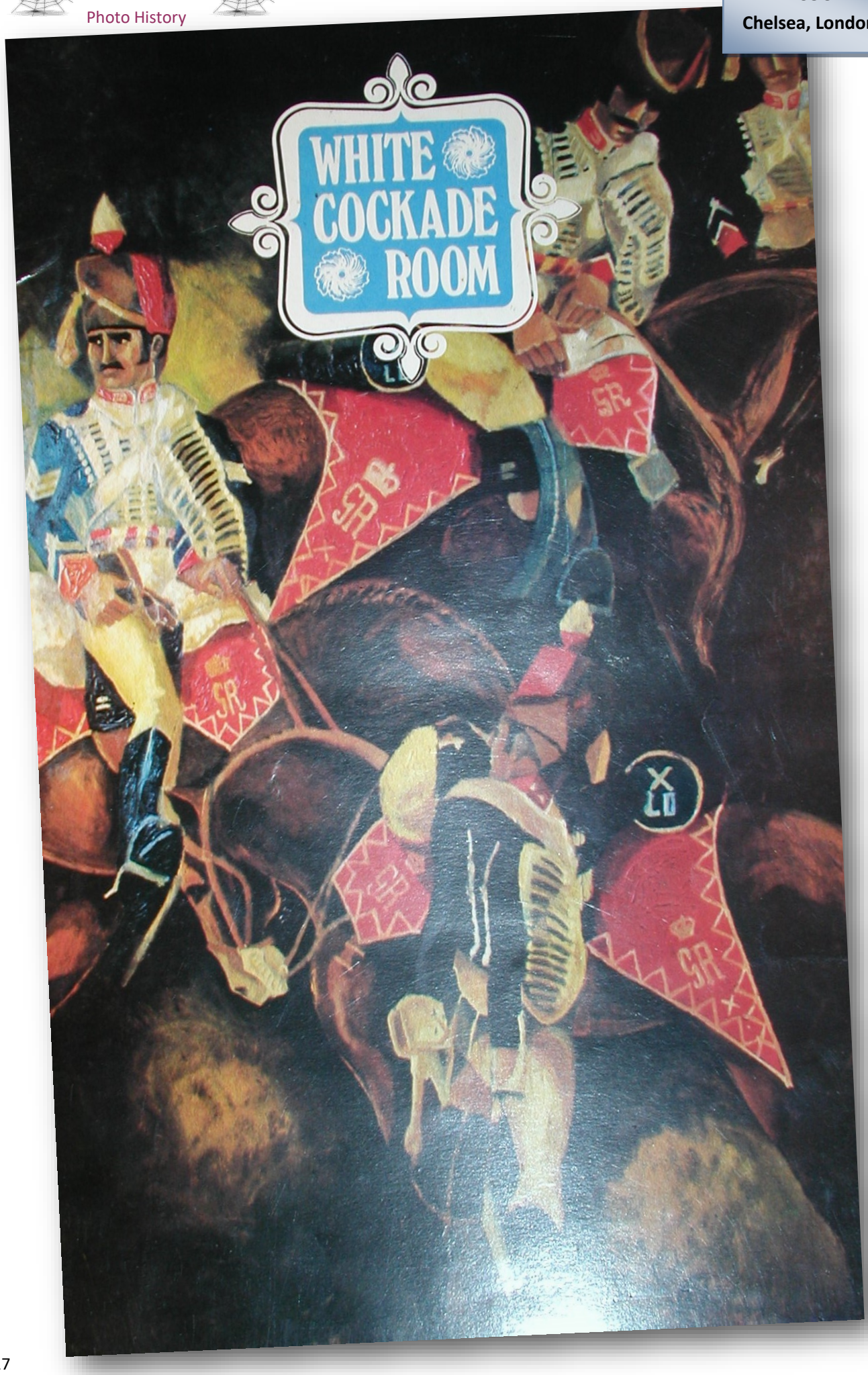
COCK & HEN

Wigmore Street, London

May 1974



WHITE COCKADE, Chelsea, London



MAY 1973

WHITE COCKADE, Chelsea, London

'The Minerva'
Balloon on a voyage of discovery
1803.

DINNER £1.60

Dinner Menu £1.60

Iced Consomme Gelée
Choice of Chef's Soups of the Day
Iced Melon Grapefruit and Mandarin Cup
Prawn and Melon Cocktail Paté Maison de Terrine
Egg Mayonnaise with Baby Shrimps or with Salmon in Season
Tunafish Salad or Salad Niçoise

Grilled Pork Chop, Pineapple and Chutney Sauce
Grilled Pork Chop, Tomato and Mushrooms
Grilled Lamb Chops, Tomato and Mushrooms
Lambs Liver, Sautéed with Bacon, Tomatoes and Mushrooms
Escalopes Mornay — Holstein — or Viennoise
Chicken Fried with Bacon and Mushrooms
Barbecue Sauce and Banana or Pineapple
Chicken with Orange Sauce and Spiced Peaches
Chicken Portugaise Omelette
Coq-au-Vin a la Portugaise
Scotch Beef Braised in Red Wine a la mode
Scotch Beef Minute Steak, Mushrooms and Tomato 10p EXTRA
Scotch Beef Hamburger Style, Mushrooms and Tomato
Grilled York Ham and Pineapple
Grilled York Ham and Mushroom Omelette
Poached Salmon — "Parsley" or "Mornay Sauce"
Cold Salmon and Egg Mayonnaise Salad
Omelette filled with Fish and Shrimps

Fresh Fruit Salad with Fresh or Ice cream
Fruit Trifle "Victoria" Peach Melba
Chinese Chow Chow Glace Crème Caramel
Vanilla Ice with Hot Chocolate Sauce
Choice of "Sorbet" Pineapple and Advocaat Coupe Glace
Choice of Fresh Fruits of the Season
Fresh Oranges Caramelled "Orientale"
Choice of Cheeseboard — English and Continental

Cover C

Specialités pour le Gourmet

Lobster Bisque 40p Turtle Soup 35p
Smoked Scotch Salmon and Baby Shrimps 90p
Scampi Grilled "White Cockade" £1.50p
Hors d'Oeuvres Platter 80p
Shrimps "En Coquille" (Hot in Scallop Shells) 50p
Stuffed Eggs and Asparagus Tips 45p
Rainbow Trout Grilled in Butter and Almonds (2 Fish) £1.40p
Grilled Dover Sole filled with Smoked Fish and Shrimps £1.80p
Fillets of Dover Sole "au Parmesan" £1.50p
Fillets of Dover Sole "White Cockade" £1.50p
Omelette filled with Smoked Fish and Shrimps 75p
Chicken Portugaise Omelette 75p
Escalope "Cordon Bleu" £1.25p
Fillet of Beef Pouch Bag —
Chickens Livers Smoked Bacon and Mushrooms £1.80p
Fillet Steak "Au Poivres" £1.90p
Half a Duck with Mandarin Sauce and Spiced Peach £1.60p
Half a Duck with Apple Sauce and Crisped Bacon £1.80p

Cover Charge 10p

Pot of Coffee 15p
Gaelic Coffee 35p Café Royale 45p
Liqueur Coffee 45p

the prices.

DINNER £2.00

Dinner Menu £2.00

Smoked Trout Rainbow Trout "Meunière"
Lobster Bisque Turtle Soup
Iced Consomme Gelée and Asparagus Tips
Iced Melon Oporto
Prawn Cocktail Salad Niçoise
Omelette Arnold Bennett
Chef's Paté Maison de Terrine
Egg Mayonnaise Salmon and Asparagus Tips
Stuffed Eggs and Asparagus Tips
Crab Salad

Escalope Cordon Bleu
Entrecote Bordelaise 15p EXTRA
Scotch Fillet of Beef — Mushrooms and Tomatoes 15p EXTRA
Scotch Entrecote of Beef — Mushrooms and Tomatoes 15p EXTRA
Chicken Supreme Crème "Elizabeth"
Escalope "White Cockade"
Escalope Epinard a la Crème
Roast Duckling with Orange Sauce and Spiced Peaches

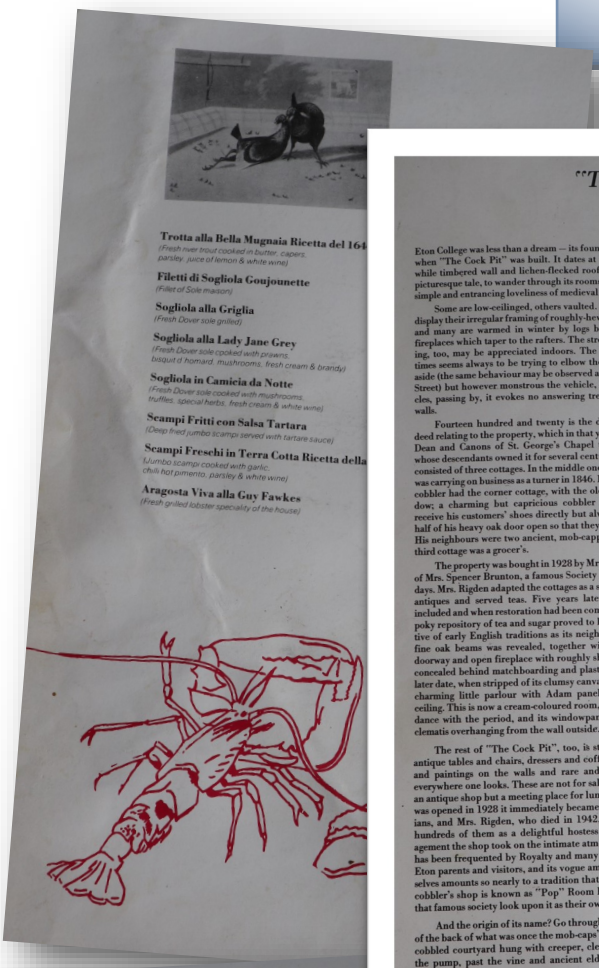
Dover Sole White Cockade (Wine-Cream-Mushrooms)
2 Rainbow Trout Grilled "Meunière" or with Almonds
Grilled Scampi White Cockade
Scampi Mornay

Iced Guavas in Curaçao Coupe Denmarke
Iced Pears Belle Hélène Coupe Marron Glacé

Fresh Poached Pears — "Rum Advocaat and Cream Sauce"
Fresh Fruit Salad with Fresh Cream or Ice Cream
Fresh whole Pear Poached in Wine with Fresh Cream
Fresh Fruits of the Season
Choice of Cheeseboard — English and Continental
Choice of "Sorbet"
Mixed Sorbet
Banana en Surprise
Fresh Oranges Caramelled "Orientale"
Fresh Strawberry and Orange Curaçao Gâteau (to order)

Cover Charge 10p

THE COCK PIT— Eton, Windsor



Trotta alla Bella Mugnaia Ricetta del 164
(Fresh river trout cooked in butter, capers, parsley, juice of lemon & white wine)

Filetti di Sogliola Goujounette
(Fillet of Sole maison)

Sogliola alla Griglia
(Fresh Dover sole grilled)

Sogliola alla Lady Jane Grey
(Fresh Dover sole cooked with prawns, bisquit d' homard, mushrooms, fresh cream & brandy)

Sogliola in Camicia da Notte
(Fresh Dover sole cooked with mushrooms, truffles, special herbs, fresh cream & white wine)

Scampi Fritti con Salsa Tartara
(Deep fried jumbo scampi served with tartare sauce)

Scampi Freschi in Terra Cotta Ricetta della
(Jumbo scampi cooked with garlic, chilli hot pimento, parsley & white wine)

Aragosta Viva alla Guy Fawkes
(Fresh grilled lobster speciality of the house)

"The Cock Pit", Eton
AD 1420

Eton College was less than a dream — its founder still unborn — when "The Cock Pit" was built. It dates at least to 1420, and while timbered wall and lichen-flecked roof tell a sufficiently picturesque tale, to wander through its rooms is to be lost in the simple and entrancing loveliness of medieval artistry.

Some are low-ceilinged, others vaulted. Nearly all of them display their irregular framing of roughly-hewn, blackened oak, and many are warmed in winter by logs burning in hooded fireplaces which taper to the rafters. The strength of the building, too, may be appreciated indoors. The traffic of modern times seems always to be trying to elbow the little "Cock Pit" aside (the same behaviour may be observed all down Eton High Street) but however monstrous the vehicle, or convoy of vehicles, passing by, it evokes no answering tremor from the old walls.

Fourteen hundred and twenty is the date of the earliest deed relating to the property, which in that year was sold by the Dean and Canons of St. George's Chapel to John Strugnell, whose descendants owned it for several centuries. Originally, it consisted of three cottages. In the middle one a Henry Strugnell was carrying on business as a turner in 1846. Early this century a cobbler had the corner cottage, with the old right-angled window; a charming but capricious cobbler who would never receive his customers' shoes directly but always left the upper half of his heavy oak door open so that they could be put over. His neighbours were two ancient, mob-capped dames, and the third cottage was a grocer's.

The property was bought in 1928 by Mrs. Rigden, daughter of Mrs. Spencer Brunton, a famous Society leader in Victorian days. Mrs. Rigden adapted the cottages as a shop where she sold antiques and served teas. Five years later the grocer's was included and when restoration had been completed the dim and poky repository of tea and sugar proved to be as richly illustrative of early English traditions as its neighbours. A wealth of fine oak beams was revealed, together with an unsuspected doorway and open fireplace with roughly shaped oak lintel, all concealed behind matchboarding and plaster. A back room of later date, when stripped of its clumsy canvas, was found to be a charming little parlour with Adam panelling from floor to ceiling. This is now a cream-coloured room, furnished in accordance with the period, and its windowpanes are starred with clematis overhanging from the wall outside.

The rest of "The Cock Pit", too, is still full of beautiful antique tables and chairs, dressers and coffers, with old prints and paintings on the walls and rare and delightful objects everywhere one looks. These are not for sale, for it is no longer an antique shop but a meeting place for lunch and tea. When it was opened in 1928 it immediately became popular with Etonians, and Mrs. Rigden, who died in 1942, is remembered by hundreds of them as a delightful hostess under whose management the shop took on the intimate atmosphere of a club. It has been frequented by Royalty and many other distinguished Eton parents and visitors, and its vogue among Etonians themselves amounts so nearly to a tradition that the room above the cobbler's shop is known as "Pop" Room because members of that famous society look upon it as their own.

And the origin of its name? Go through the flagged passage of the back of what was once the mob-caps' cottage, out into the cobbled courtyard hung with creeper, clematis and fern; past the pump, past the vine and ancient elderberry tree, which

yearly creams with blossom though it has so nearly
to its years that but for the prop under its trunk it w
horizontally. The answer is found in an old r
building at the end, a brick building with one
herring-bone design, which was the scene of cou
fights in the seventeenth and eighteenth centuries. A
old knuckle-bone floor, designed to prevent the
from slipping, is still well preserved. Here, if tradi
truth, Charles II was often a spectator.

It has been suggested that the corner cottage
before it became a cobbler's, for cut through the wall
of the ground-floor room are two curious aperture
which bets may have been passed to the landlord. O
they were made to receive secret bets after cock-fig
been forbidden by law in 1849. That they were used in
for that illegal purpose is not unlikely, for upstair
wooden frame of a window in "Pop" Room, is another
which appears to bear out this picturesque theory. It
and heart-shaped, and permits a wonderfully clear view
High Street up to the bridge. What more natural th
imagination should have endowed it with the same
significance as the two below? Was it indeed a spy-hole
watcher stationed himself while the illegal cock-fightin
on at the end of the yard? Or is it, after all, simply a quai
of handiwork, fashioned perhaps by a child? A lost tal
must be, but whether some ordinary human motive
explanation, or whether the import of the little peep-ho
be found only in the realms of intrigue, there is no one no
can tell us.

Framed above a fireplace are the souvenirs of Red R
champion cock here in 1748-9. There is Red Rock's own
tattered black silk, with his name embroidered on it, his pri
glove and the cruel little spurs. It is an interesting relic
pathetic. One prefers to turn to the more humane exhib
this shop which is also a museum of fine things, and study
old glass and china, the coaching horn and "Act of Parliam
clock, the curios and gleaming brass, and the Visitors' B
which holds so many distinguished signatures that it is alre
historical.

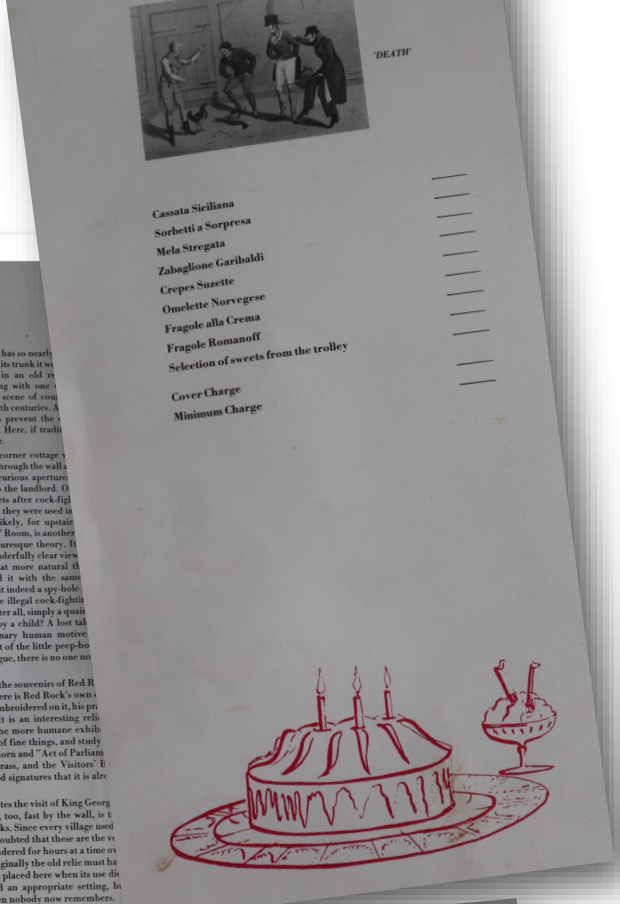
A tablet outside commemorates the visit of King Georg
and Queen Mary in 1917. There, too, fast by the wall, is t
momento of local justice, the stocks. Since every village used
have its stocks, it is hardly to be doubted that these are the ve
ones in which Eton offenders pondered for hours at a time ov
their sins (if ponder they did). Originally the old relic must ha
stood elsewhere, and was perhaps placed here when its use di
out because the cottages seemed an appropriate setting, bu
from where it was brought or when nobody now remembers.

Some of the beams were taken from the St. George Chapel
when partly destroyed by fire in 1756 and an old beam can still
be seen inside.

Another interesting feature is the Sun insurance sign on
side the building. In times of old only buildings granted this sig
would receive assistance in the case of fire.

In 1971 Janet and Vittorio Bianchi bought the propert
and transformed it, into a high-class licensed restaurant, sti
retaining all the character of this charming medieval building.

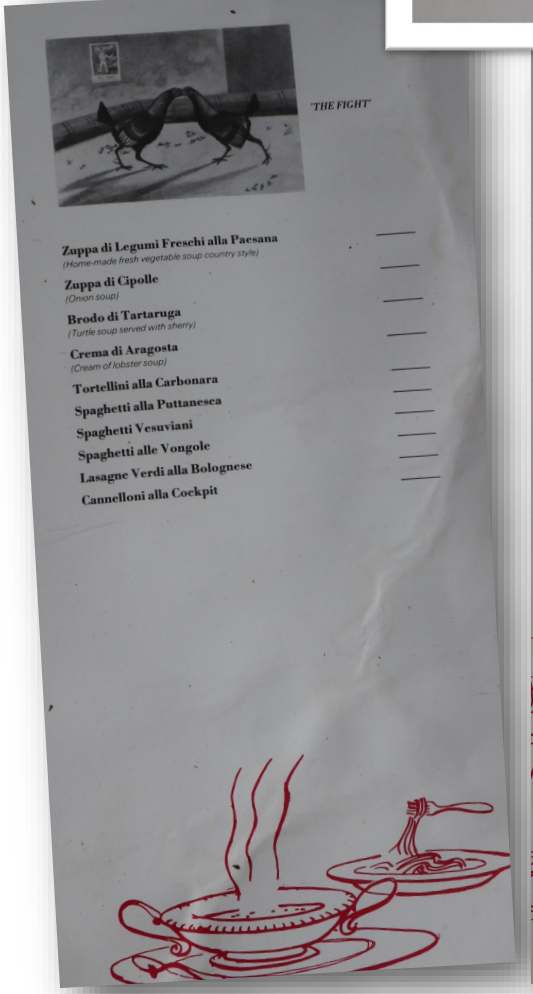
They have conserved the reputation of the past, and ac
quired many new patrons, who can relax, warmed by log fires
whilst enjoying the fine cuisine, and friendly atmosphere.



'DEATH'

Cassata Siciliana
Sorbetti a Sorpresa
Mela Stregata
Zabaglione Garibaldi
Crepes Suzette
Omelette Norvegese
Fragole alla Crema
Fragole Romanoff
Selection of sweets from the trolley

Cover Charge
Minimum Charge



'THE FIGHT'

Zuppa di Legumi Freschi alla Paesana
(Home-made fresh vegetable soup country style)

Zuppa di Cipolle
(Onion soup)

Brodo di Tartaruga
(Turtle soup served with sherry)

Crema di Aragosta
(Cream of lobster soup)

Tortellini alla Carbonara

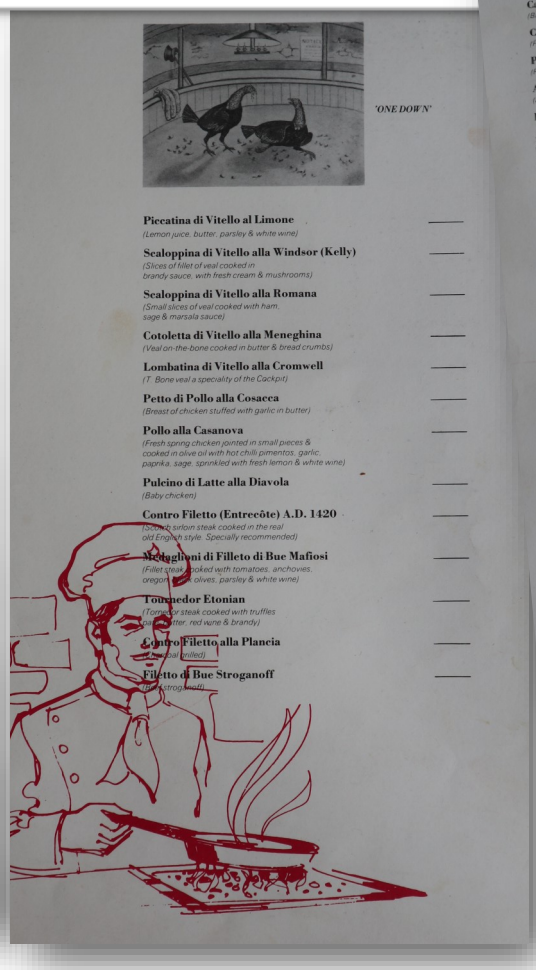
Spaghetti alla Puttanesca

Spaghetti Vesuviani

Spaghetti alle Vongole

Lasagne Verdi alla Bolognese

Cannelloni alla Cockpit



'ONE DOWN'

Piccatina di Vitello al Limone
(Lemon juice, butter, parsley & white wine)

Scaloppina di Vitello alla Windsor (Kelly)
(Slices of fillet of veal cooked in brandy sauce, with fresh cream & mushrooms)

Scaloppina di Vitello alla Romana
(Small slices of veal cooked with ham, sage & marsala sauce)

Cotoletta di Vitello alla Meneghina
(Veal on-the-bone cooked in butter & bread crumbs)

Lombatina di Vitello alla Cromwell
(T. Bone veal a speciality of the Cockpit)

Petto di Pollo alla Cosacca
(Breast of chicken stuffed with garlic in butter)

Pollo alla Casanova
(Fresh spring chicken jointed in small pieces & cooked in olive oil with hot chilli pimentos, garlic, paprika, sage, sprinkled with fresh lemon & white wine)

Pulcino di Latte alla Diavola
(Baby chicken)

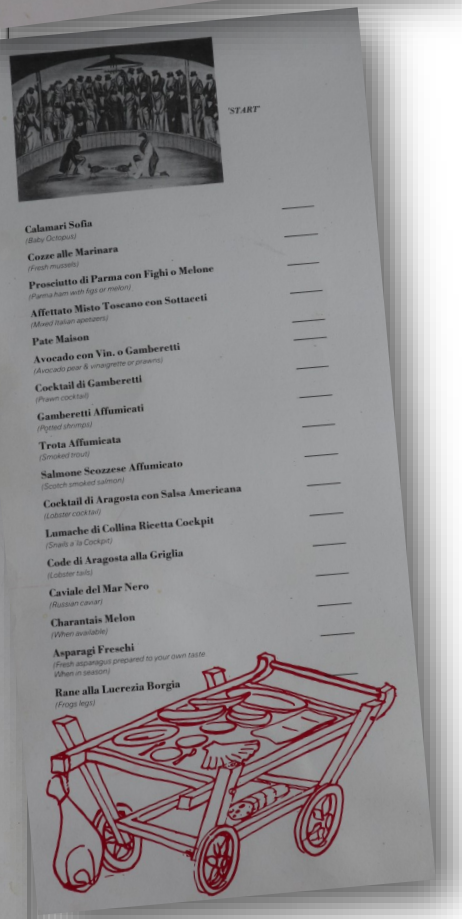
Contro Filetto (Entrecôte) A.D. 1420
(Sirloin steak cooked in the real old English style. Specially recommended)

Medaglioni di Filleto di Bue Mafiosi
(Fillet steak cooked with tomatoes, anchovies, oregano, olives, parsley & white wine)

Tournedor Etonian
(Tornedor steak cooked with truffles butter, red wine & brandy)

Contro Filetto alla Plancia
(Sirloin grilled)

Filetto di Bue Stroganoff
(Beef Stroganoff)



'START'

Calamari Sofia
(Baby Octopus)

Cozze alle Marinara
(Fresh mussels)

Prosciutto di Parma con Fighi o Melone
(Parma ham with figs or melon)

Affettato Misto Toscano con Sottaceti
(Mixed Italian aperitifs)

Pate Maison

Avocado con Vin. o Gamberetti
(Avocado pear & vinaigrette or prawns)

Cocktail di Gamberetti
(Prawn cocktail)

Gamberetti Affumicati
(Potted shrimps)

Trota Affumicata
(Smoked trout)

Salmone Scozzese Affumicato
(Scotch smoked salmon)

Cocktail di Aragosta con Salsa Americana
(Lobster cocktail)

Lumache di Collina Ricetta Cockpit
(Snails a la Cockpit)

Code di Aragosta alla Griglia
(Lobster tails)

Caviale del Mar Nero
(Russian caviar)

Charantais Melon
(When available)

Asparagi Freschi
(Fresh asparagus prepared to your own taste When in season)

Rane alla Lucrezia Borgia
(Frogs legs)

COCONUT GROVE, London

Appetizers

Guacamole — served with a variety of fresh vegetables — 2.55
Smoked Salmon Platter — Served with brown bread and lemon — 6.50
Chilli — garnished with sour cream and onions — Cup 1.30, Bowl 2.15
Crudites — an enormous selection of fresh country vegetables served with a variety of our own home made sauces (enough for two) — 3.25
Baked Brie — a small serving of cold soft cheese baked in almonds with hot garlic bread — 2.15
Corn On The Cob — served in piping hot salted butter — 1.20
Mushroom Quiche — served hot or cold — 1.50
Todays Soup — (ask your waiter) — 95
Peel and Eat Spiced Shrimp — served on ice with cocktail sauce — +95
Gazpacho — served with croutons — 1.50
Potato Skins — Baked potato skins deep fried and crispy, served with sour cream and chives for dipping — 1.95
Deep Fried Artichoke Hearts — Double breaded, sprinkled with parmesan cheese and served with parsley and garlic butter — 2.25
Egg Benedict a la Grove — The classic dish served on a hot English muffin. Not served after 4 p.m. — 1.50
Mexican Pizza — onions, chilli, tomato

The Coconut Orgy

Six or more people may indulge in the experience of our "fantasy of food". A feast for six includes half a barbecued chicken, 16oz of finest T-bone steak, best quality lamb, pork chops, spare ribs, kebabs with sausages and home fries

For six £42 — For ten £68
For eight £54 — For twelve £78

Skins and Chili — Deep fried potato skins for you to dip into chili, garnished with sour cream and onions — 3.15
T Bone 16 Oz Steak — served with home fries and fresh vegetable of the day — 8.00
Crab Claws — Served on a bed of lettuce with our own mayonnaise — 5.50
Sirloin 8 Oz Steak — served with home fries and fresh vegetable of the day — 6.50
Lamb or Pork Chops — Broiled and served with jacket potato and mushrooms — 3.95
Steak on a Stick — Two skewers of charbroiled beef served with home fries — 6.95
Kebab — Succulent marinated lamb pieces served on skewers with tomato and onion — 4.75
The Hamburger — Freshly ground beefburger, broiled to order — 2.75
The Cheeseburger — Freshly ground beefburger smothered with melted cheese — 3.15
Lo-cal Burger — Freshly ground beefburger served without a bun on a salad nest with cottage cheese, fruit and crispbread — 2.95
Kiddi-Burger — For the under 12's only — 1.75
Pepper Steak — 5 oz fillet, sauted with green peppercorns, onions, herbs and spices served with home fries and fresh vegetable of the day — 6.95

Side Orders

French fried potatoes — 60
Jacket potato served with butter or sour cream — 1.00
Potato skins served with butter or sour cream — 60
Home fries — 80
Deep fried onion rings — 80
Tossed green and tomato salad with a choice of dressing — 80
Mushrooms — 80
Fresh vegetable of the day

Desserts

Hot Pecan Pie — with fresh cream — 1.50
Soft Ice-Cream — by itself 35, as a side 70
Chocolate Fondue — Darkest chocolate mixed with our secret ingredient melted in a heated fondue and served with boudoir biscuits, fresh grapes, pears, strawberries, apples, bananas and pineapple, for you to dip and eat. Enough for two — 6.25
Chocolate Chip Cookies — Served with ice cream — 2.15
Fruit in Season — with ice cream — 1.95
Cheesecake a la Grove — 1.50
Key Lime Pie — A lime meringue pie made with fresh limes — 1.50
Deep Dish Apple Pie — 1.50
Coconut Cream Pie — Served with fresh cream — 1.50
Pancakes — 1.75

After Dinner Drinks

Brandy Alexander — Cognac, Creme de Cacao and cream — 2.25
Golden Dream — Galliano, Cointreau, fresh orange juice and cream — 2.25
Grasshopper — Creme de Menthe, white Creme de Cacao, cream — 2.25
Irish Coffee — Coffee, Irish Whiskey and cream — 2.25
Mexican Coffee — Coffee, Kahlua and cream — 2.25
Sweet Dream — Maraschino and cream — 2.25
White Russian — Vodka, Kahlua and cream — 2.25

Beverages

Coffee — 50
Tea — 50
Lemon Tea — 50
Soft drinks — 60
Fresh fruit juices — 80
Lo-Cal soft drinks — 60
Perrier — 60

AN OPTIONAL SERVICE CHARGE OF 12½% MAY BE ADDED BY YOUR WAITER

COCONUT GROVE

Cocktail List

OUR BARMEN WILL BE HAPPY TO ATTEMPT ANY DRINK YOU MAY SUGGEST, IN ANY SIZE, FOR YOU TO ENJOY BY YOURSELF OR WITH OTHERS. THESE ARE A FEW SUGGESTIONS

Platos Retreat

A total indulgence of rums, triple sec, pineapple and lime juices
For Four 7.00
For Six 11.00
For Eight 14.00
For Twelve (mortgages available) 22.00

Drinks for two to share

Cheek To Cheek — An intimate moment of pleasure in our creation of Tequila, Triple Sec, Amaretto and orange juice — 4.00
Lui Et Elle — Curacao, grenadine, cherry brandy, brandy, lemon juices & love — 4.00
Lui Et Lui — Gin, brandy, white creme de cacao, lime juice — 4.00

Regulars

Daquiris — Fresh fruit, light rum, liquer and lemon juice — 2.50
Brooklyn Bomber — Tequila, cointreau, cherry brandy, galliano and lemon juice — 3.00
Coconut Carnival — Light rum, coconut cream, lemon juice and a banana — 2.50
Ankle Trembler — Vodka, galliano, cherry brandy and lime juice — 2.50
Hanky Panky — White rum, galliano, grenadine, lemon and pineapple juices — 2.50
Ipanema Sunset — Orange curacao, grand marnier, grenadine and lemon juice — 2.50
Killer Zombie — Apricot brandy, light and dark rums, pineapple lemon and orange juices — 2.50
Mai Tai — Apricot brandy, rum, tequila, grenadine, orange and pineapple juices — 3.00
Manhattan — Whiskey, sweet vermouth and Angostura bitters — 2.50
Coco Loco — Rum, Tequila, Vodka, coconut cream, lemon juice — 2.50

Margarita — Tequila, triple sec and fresh lemon juice, shaken with ice and strained into a salt rimmed glass — 2.50
Mint Julep — Fresh mint and bourbon — 2.50
Missippi Mule — Gin, creme de cassis and lemon juice — 2.50
Orange Blossom — Apricot brandy, galliano and orange juice topped with ginger ale — 2.50
Palm Rickey — Bourbon, creme de menthe and lime juice topped with soda — 2.50
Pina Colada — Rum, coconut creme and pineapple juice — 2.50
Polo No 2 — Gin, grapefruit and orange juice — 2.50
Salty Dog — Vodka and fresh grapefruit juice on the rocks in a salt rimmed glass — 2.50
Sherry Flip — A whole egg, sherry and sugar blended together and sprinkled with grated nutmeg — 2.50
Singapore Sling — Gin, cherry brandy, and lemon juice — 2.50
Slow Screw — Slow gin and orange juice — 2.50
Slow Comfortable Screw — Slow gin, southern comfort and orange juice — 2.50
Slow Comfortable Screw Up Against A Wall — Same as above but topped with galliano — 2.50
Soul Kiss — Dubonnet, sweet and dry vermouth and orange juice — 2.50
Virgins Prayer — Gin, cointreau, lemon and orange juice — 2.50
Virgins Answer — Light rum, white creme de cacao, banana liquer, kahlua, lemon and orange juices and a banana — 2.50
Coconut Grove Slimmer — Tequila, orange juice and a dash of bitters — 2.50
Sours — Rum, bourbon, whisky, apricot, cherry brandy & vodka — 2.50
John Or Tom — Vodka or gin collins — 2.50
Banger — Tequila, lime juice and ginger ale. Ask about the secret of this drink — 2.50

Fizzes

Bird Of Paradise Fizz — Gin, grenadine, lemon juice and egg white topped with soda — 2.50
Grand Royal Fizz — Gin, maraschino, heavy cream and lemon and orange juices, topped with soda — 2.50
Hong Kong Gin Fizz — Vodka, white rum, gin, tequila, triple sec, yellow and green chartreuse, benedictine and lemon juice — 3.00
Shanghai Gin Fizz — Gin, benedictine, yellow chartreuse and lemon juice, topped with soda — 2.50
Imperial Fizz — Bourbon and lemon juice topped with champagne — 2.50
Mont Blanc Fizz — Gin, framboise, lemon juice, heavy cream and lime juice topped with soda — 2.50
Reverend Davies — A non alcoholic party with freshly squeezed oranges and lemons with pineapple juice — 1.20
Long Island Tea — Tequila, White Rum, Vodka, Dry Gin, lemon juice and coca cola — 3.00

Champagne Based Cocktails

California Gold — Creme de Cassis, orange juice and champagne — 2.50
Champagne Cocktail — The classic cocktail — 2.50
Golden Screw — Brandy, peach brandy and champagne — 2.50
I B F — Curacao, madeira, brandy and champagne — 2.50
Monte Carlo Imperial — Gin, white creme de menthe, lemon juice and champagne — 2.50
P P Bucks Fizz — Gin, orange juice and champagne — 2.50
Soixant-Neuf — Gin, lemon juice and champagne — 2.50

ALL PRICES INCLUDE VAT. SERVICE NOT INCLUDED

Wines

Red

Coconut Grove Red — 4.75
California Red — 5.25
Mouton Cadet — 6.25
Beaujolais Villages 1979 — 6.25
Chateauneuf du Pape 1979 — 7.00

White

Coconut Grove White — 4.75
California White — 5.25
Muscadet — 5.
Liebfraumilch Crown of Crowns — 6.
Chassagne Montrachet 1977 — 11.
Petit Chablis — 1.

Champagne

Moet Et Chandon NV
Perrier Jouet Belle Epoque
Dom Perignon 1971

Connoisseur's Corner

Armagnac & Cognacs

	glass £
Armagnac Rarissime 47	2.50
14	3.00
Erhmanns 1811	—
Prunier 28	7.50
Hennessey Paradis	7.50

Spirits

The Macallan 63 Pure Malt	3.00
Glen Grant 25 year old malt	3.00
Polmos Pure Polish Spirit 140° proof	2.40
Polmos Zubrowka Bison Brand	1.50

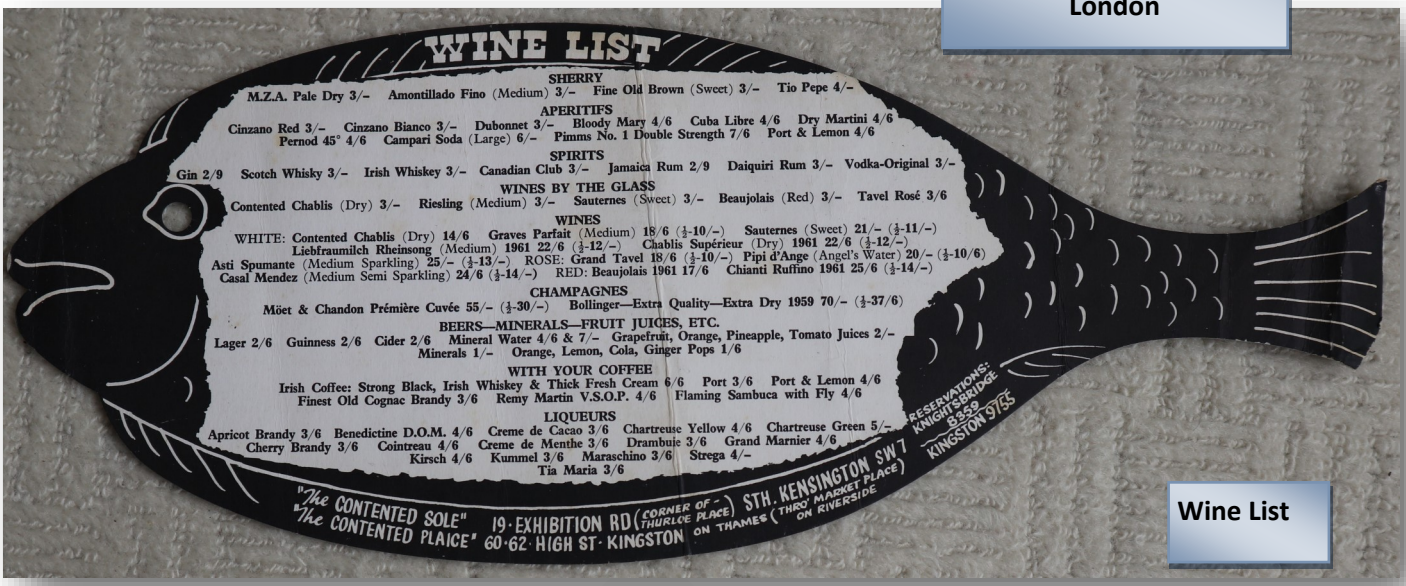
Sherries & Ports

Cockburns 55
Grahams 55
Harveys Bristol Cream ½ bottle c 1920
Harveys Amontillado 37

Champagne & Wines

Don Perignon 71
Ch Latour 45

CONTENTED SOLE, Exhibition Road, Kensington, London



WINE LIST

SHERRY
M.Z.A. Pale Dry 3/- Amontillado Fino (Medium) 3/- Fine Old Brown (Sweet) 3/- Tio Pepe 4/-

APERITIFS
Cinzano Red 3/- Cinzano Bianco 3/- Dubonnet 3/- Bloody Mary 4/6 Cuba Libre 4/6 Dry Martini 4/6
Pernod 45° 4/6 Campari Soda (Large) 6/- Pimms No. 1 Double Strength 7/6 Port & Lemon 4/6

SPIRITS
Gin 2/9 Scotch Whisky 3/- Irish Whiskey 3/- Canadian Club 3/- Jamaica Rum 2/9 Daiquiri Rum 3/- Vodka-Original 3/-

WINES BY THE GLASS
Contented Chablis (Dry) 3/- Riesling (Medium) 3/- Sauternes (Sweet) 3/- Beaujolais (Red) 3/- Tavel Rosé 3/6

WINES
WHITE: Contented Chablis (Dry) 14/6 Graves Parfait (Medium) 18/6 (½-10/-) Sauternes (Sweet) 21/- (½-11/-)
Liebfraumilch Rheinsong (Medium) 1961 22/6 (½-12/-) Chablis Supérieur (Dry) 1961 22/6 (½-12/-)
Asti Spumante (Medium Sparkling) 25/- (½-13/-) ROSE: Grand Tavel 18/6 (½-10/-) Pipi d'Ange (Angel's Water) 20/- (½-10/6)
Casal Mendez (Medium Semi Sparkling) 24/6 (½-14/-) RED: Beaujolais 1961 17/6 Chianti Ruffino 1961 25/6 (½-14/-)

CHAMPAGNES
Möet & Chandon Prémière Cuvée 55/- (½-30/-) Bollinger—Extra Quality—Extra Dry 1959 70/- (½-37/6)

BEERS—MINERALS—FRUIT JUICES, ETC.
Lager 2/6 Guinness 2/6 Cider 2/6 Mineral Water 4/6 & 7/- Grapefruit, Orange, Pineapple, Tomato Juices 2/-
Minerals 1/- Orange, Lemon, Cola, Ginger Pops 1/6

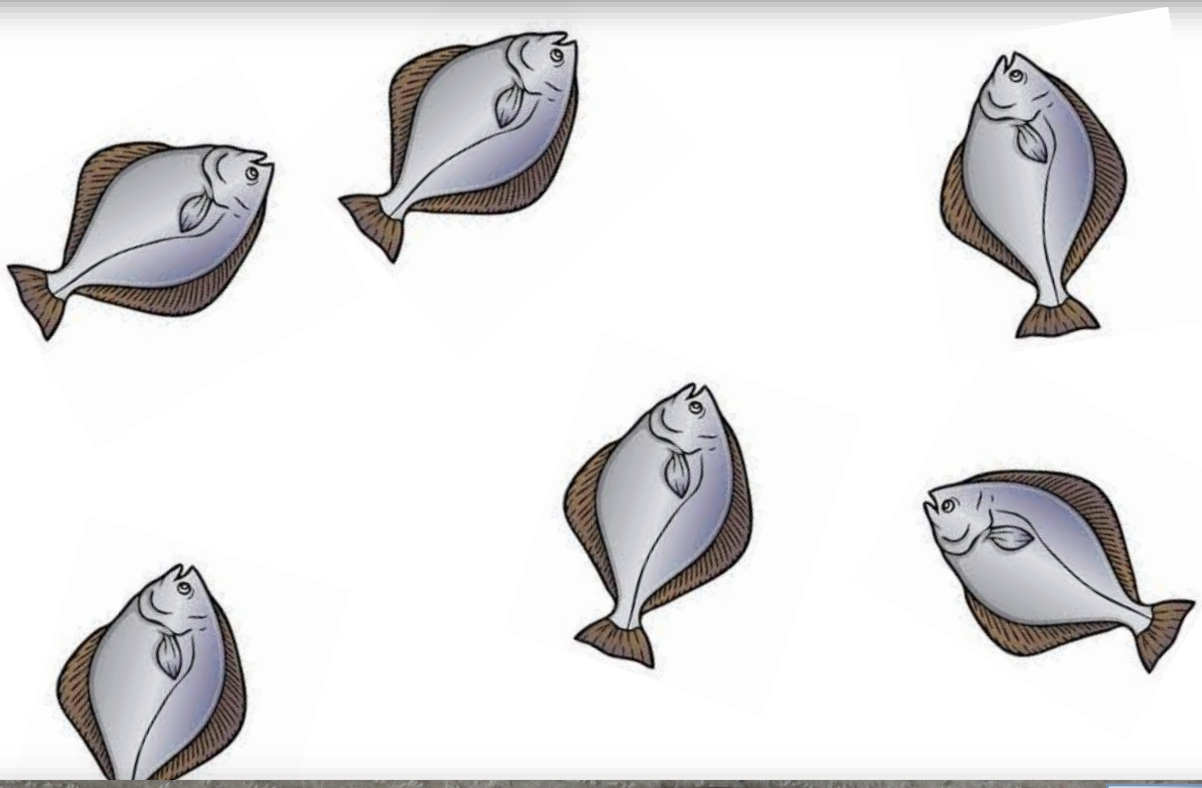
WITH YOUR COFFEE
Irish Coffee: Strong Black, Irish Whiskey & Thick Fresh Cream 6/6 Port 3/6 Port & Lemon 4/6
Finest Old Cognac Brandy 3/6 Remy Martin V.S.O.P. 4/6 Flaming Sambuca with Fly 4/6

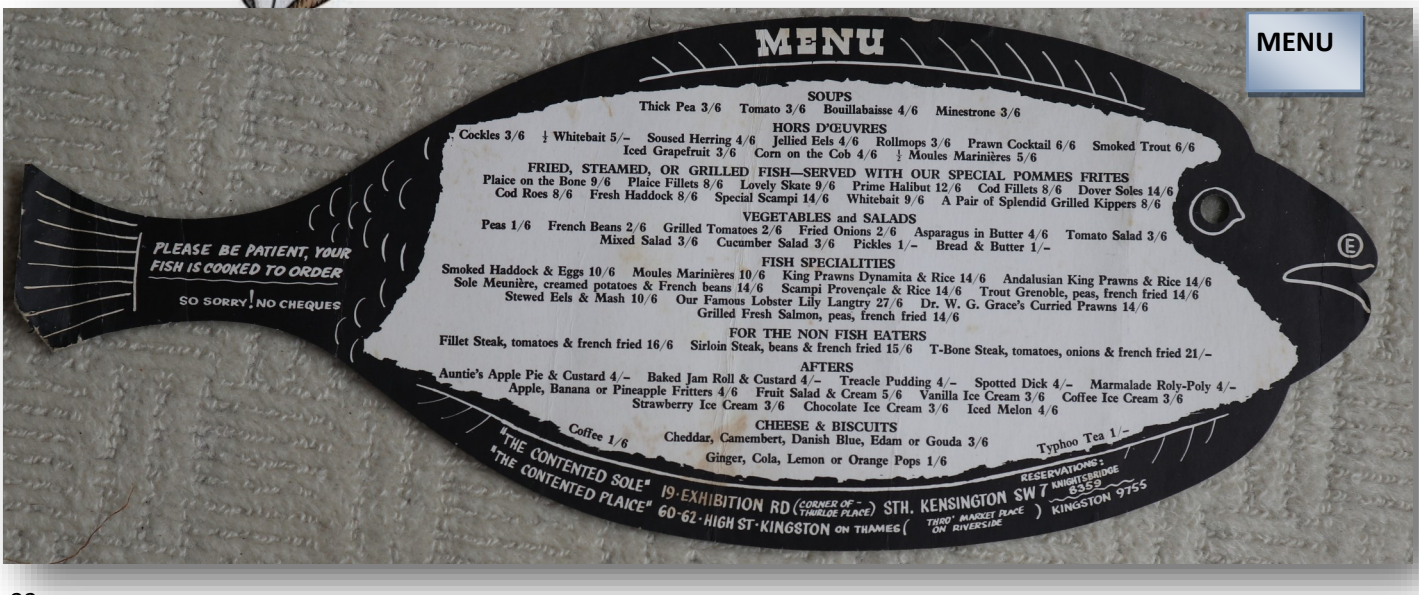
LIQUEURS
Apricot Brandy 3/6 Benedictine D.O.M. 4/6 Creme de Cacao 3/6 Chartreuse Yellow 4/6 Chartreuse Green 5/-
Cherry Brandy 3/6 Cointreau 4/6 Creme de Menthe 3/6 Drambuie 3/6 Grand Marnier 4/6
Kirsch 4/6 Kummel 3/6 Maraschino 3/6 Strega 4/-
Tia Maria 3/6

RESERVATIONS: KNIGHTSBRIDGE 8359 KINGSTON 9755

"The CONTENTED SOLE" 19·EXHIBITION RD (CORNER OF THURLOE PLACE) STH. KENSINGTON SW7
"The CONTENTED PLAICE" 60·62·HIGH ST·KINGSTON ON THAMES (THRO' MARKET PLACE ON RIVERSIDE)

Wine List





MENU

SOUPS
Thick Pea 3/6 Tomato 3/6 Bouillabaisse 4/6 Minestrone 3/6

HORS D'ŒUVRES
Cockles 3/6 ½ Whitebait 5/- Soused Herring 4/6 Jellied Eels 4/6 Rollmops 3/6 Prawn Cocktail 6/6 Smoked Trout 6/6
Iced Grapefruit 3/6 Corn on the Cob 4/6 ½ Moules Marinières 5/6

FRIED, STEAMED, OR GRILLED FISH—SERVED WITH OUR SPECIAL POMMES FRITES
Plaice on the Bone 9/6 Plaice Fillets 8/6 Lovely Skate 9/6 Prime Halibut 12/6 Cod Fillets 8/6 Dover Soles 14/6
Cod Roes 8/6 Fresh Haddock 8/6 Special Scampi 14/6 Whitebait 9/6 A Pair of Splendid Grilled Kippers 8/6

VEGETABLES and SALADS
Peas 1/6 French Beans 2/6 Grilled Tomatoes 2/6 Fried Onions 2/6 Asparagus in Butter 4/6 Tomato Salad 3/6
Mixed Salad 3/6 Cucumber Salad 3/6 Pickles 1/- Bread & Butter 1/-

FISH SPECIALITIES
Smoked Haddock & Eggs 10/6 Moules Marinières 10/6 King Prawns Dynamita & Rice 14/6 Andalusian King Prawns & Rice 14/6
Sole Meunière, creamed potatoes & French beans 14/6 Scampi Provençale & Rice 14/6 Trout Grenoble, peas, french fried 14/6
Stewed Eels & Mash 10/6 Our Famous Lobster Lily Langtry 27/6 Dr. W. G. Grace's Curried Prawns 14/6
Grilled Fresh Salmon, peas, french fried 14/6

FOR THE NON FISH EATERS
Fillet Steak, tomatoes & french fried 16/6 Sirloin Steak, beans & french fried 15/6 T-Bone Steak, tomatoes, onions & french fried 21/-

AFTERS
Auntie's Apple Pie & Custard 4/- Baked Jam Roll & Custard 4/- Treacle Pudding 4/- Spotted Dick 4/- Marmalade Roly-Poly 4/-
Apple, Banana or Pineapple Fritters 4/6 Fruit Salad & Cream 5/6 Vanilla Ice Cream 3/6 Coffee Ice Cream 3/6
Strawberry Ice Cream 3/6 Chocolate Ice Cream 3/6 Iced Melon 4/6

CHEESE & BISCUITS
Cheddar, Camembert, Danish Blue, Edam or Gouda 3/6
Ginger, Cola, Lemon or Orange Pops 1/6

Coffee 1/6 Typhoo Tea 1/-

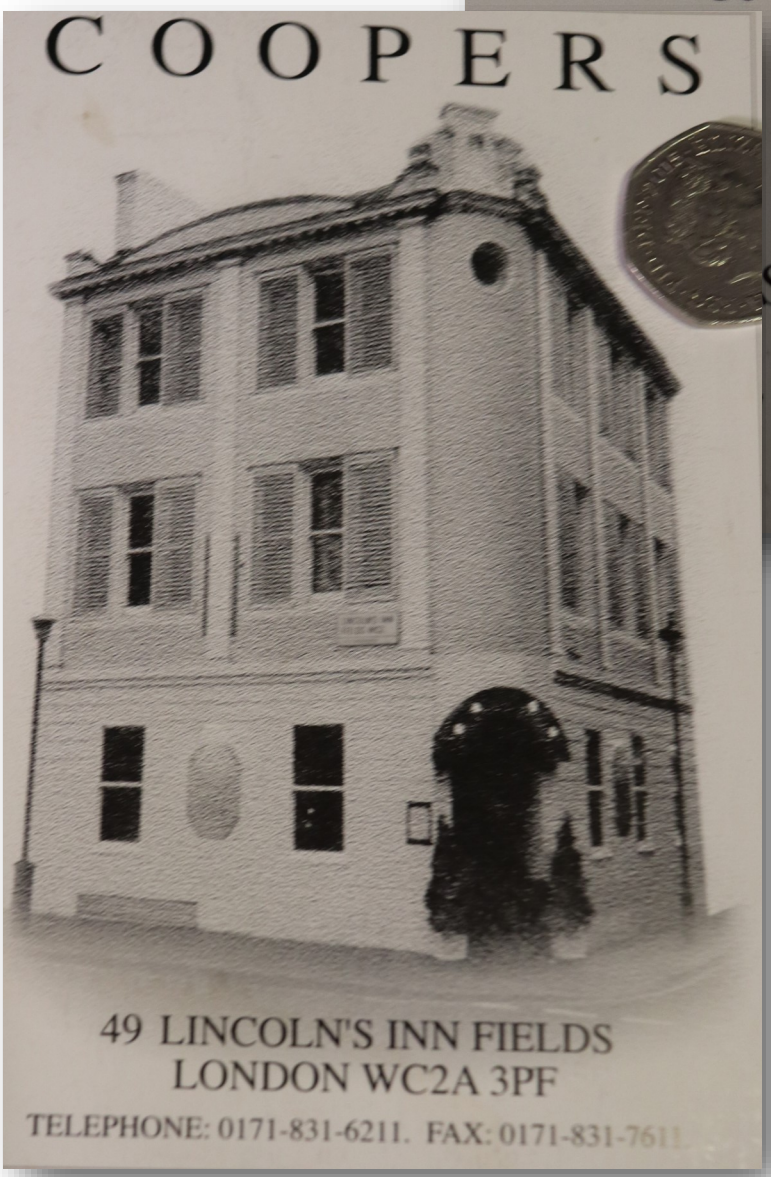
PLEASE BE PATIENT, YOUR FISH IS COOKED TO ORDER

SO SORRY! NO CHEQUES

RESERVATIONS: KNIGHTSBRIDGE 8359 KINGSTON 9755

"THE CONTENTED SOLE" 19·EXHIBITION RD (CORNER OF THURLOE PLACE) STH. KENSINGTON SW7
"THE CONTENTED PLAICE" 60·62·HIGH ST·KINGSTON ON THAMES (THRO' MARKET PLACE ON RIVERSIDE)

MENU



COOPERS—Lincoln's Inn Fields, Holborn London

THE CORDON BLEU FRENCH

A UNIQUE SERVICE

The FRENCH CORDON BLEU delivers the true taste of Paris to the centre of London.

Our gastronomic menu is cooked daily in France, hermetically sealed and sent immediately to London, ready to be delivered hot within 30 minutes of your call.

With every meal comes an individual place setting of place mat, napkin, china plate, French roll plus plastic cutlery and disposable glass. (Stainless steel cutlery and wine glass are also available at a cost of £2 extra per setting).

French dining hours apply too! Orders are taken seven days a week from 11am to 3pm and again from 7pm to 1am.

Delivery is free with a minimum order of £12.00 and limited to the following areas:– SW1, SW3 SW7 and W1 (Mayfair and Soho only). Orders can be taken by phone or by fax on the following numbers:–

Telephone 071-630 6533
Facsimile 071-630 6536

Payment can be made by cash or cheque, supported by a cheque guarantee card.

Account facilities available by arrangement.

We hope you enjoy your meal and Bon Appetit!

Alban de Coriolis — Pierre Grange

French Cordon Bleu Limited
44-46 Buckingham Palace Road, London SW1

THE CORDON BLEU FRENCH

WE DELIVER THE TRUE TASTE OF PARIS TO YOUR DOOR

071–630 6533

CORDON BLEU— Buckingham Palace Road, London

STARTERS

Terrine de légumes ..... £ 3.00
(Vegetable terrine)

Marbré de canard au vin de porto ..... £ 3.90
(duck terrine with port)

Terrine du pêcheur au saumon ..... £ 3.75
(salmon terrine)

Terrine de faisan à l'ancienne ..... £ 3.45
(pheasant terrine)

Terrine de sanglier ..... £ 3.55
(wild boar terrine)

Terrine de pleurotes ..... £ 3.95
(mushroom terrine)

For our starters, we recommend:
– dry or medium white wines from Alsace or Bourgogne,
– rosé wines from Provence or South West France,
– light red wines from Beaujolais or Bordelais.
We suggest Brouilly with the "terrine de canard au porto" and even to taste it with the "terrine de pleurotes".

MAIN COURSES

Raviolles de brochet ..... £ 9.00
(pike ravioli and crayfish)

Opéra de saumon aux algues ..... £ 8.35
(salmon with stuffing and fresh pasta)

Charlotte de lotte sauce safran ..... £ 8.05
(turbot with saffron sauce)

Coussin de saumon aux poireaux ..... £ 8.35
(salmon with leek)

For our fish dishes, we recommend
– dry or medium white wines,
– rosé or light red wines.
We suggest Chablis with the "coussin de saumon" and red Bergerac with the "raviolles de brochet".

isse de canard aux pêches ..... £ 9.35
ck with peaches)

agret de canard sauce orange £10.90
uck à l'orange)

uprême de volaille aux morilles ..... £ 8.90
(chicken with morel mushrooms and rice)

For our poultry dishes, we recommend:
– dry white wines,
– light or medium red wines.
A good idea with the "canard aux pêches" is to drink Chinon.

Daube de sanglier solognote £10.75
(wild boar stew)

Faisan aux choux £10.25
(pheasant with cabbage)

For our game dishes, we recommend full bodied red wines, such as Crozes Hermitages.

Blanquette de veau ..... £ 8.85
(stew of veal with white sauce and rice)

Navarin d'Agneau ..... £ 7.65
(lamb stew with haricot beans)

Boeuf gros sel ..... £ 6.95
(beef stew)

For our meat dishes, we suggest:
– with the "blanquette de veau", Gewurztraminer,
– with the "navarin d'agneau", Châteauneuf du Pape,
– with the "boeuf gros sel", Montagne St Emilion.

DESSERTS

Crème brulée ..... £ 2.40
Poire sauce chocolat ..... £ 2.60
Pommes confites ..... £ 2.50
(caramelized apples)
Tarte Tatin ..... £ 2.70
(from the original 19th Century recipe by Demoiselles Tatin)

For our desserts, we recommend sweet white wines or Champagne.

BEVERAGES

MINERAL WATERS

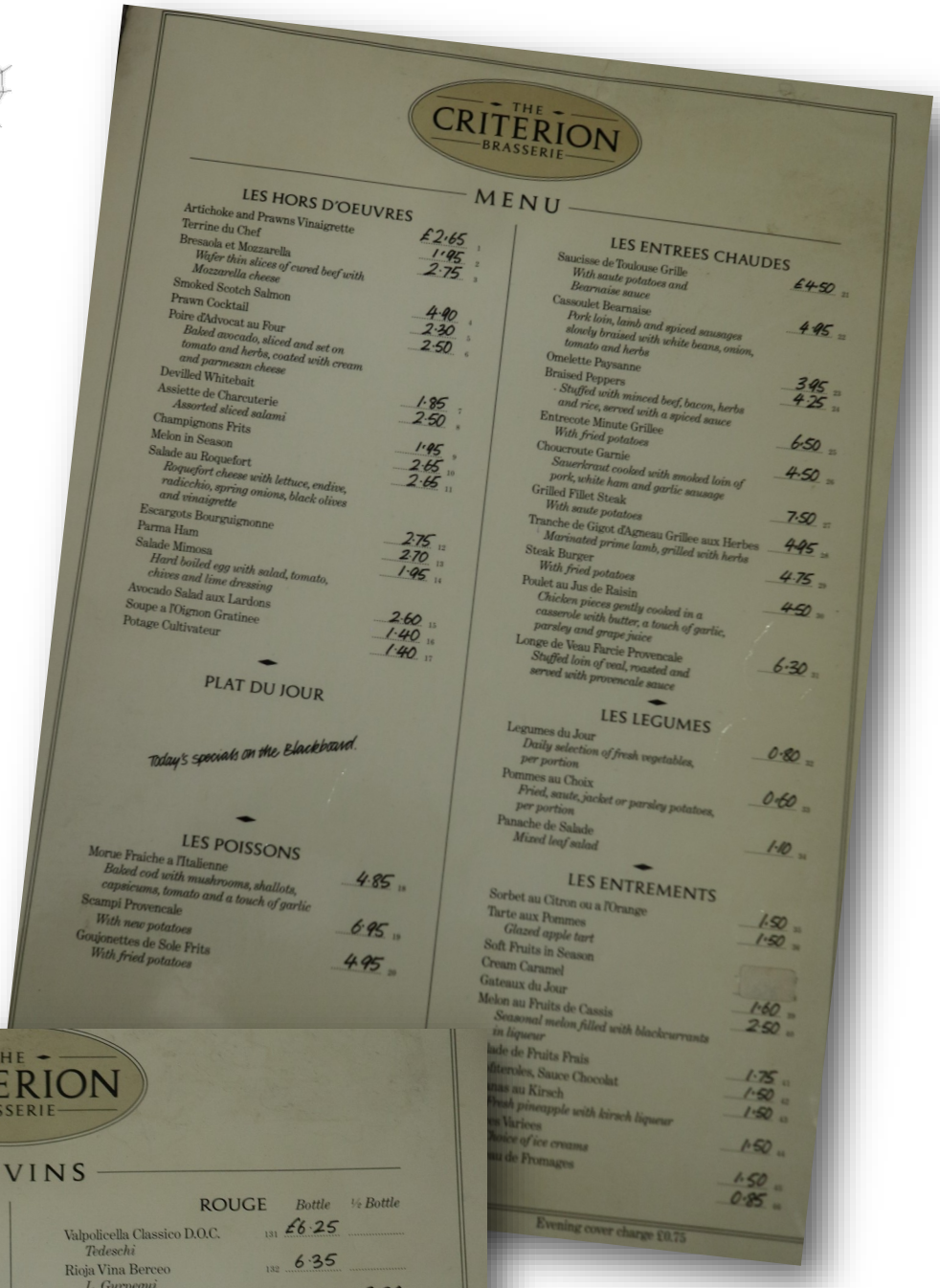
Evian (1.5 l) .....£ 1.00 Volvic (1.5 l) .....£ 1.00
Perrier (75 cl) £1.20

SOFT DRINKS

Orange Juice .....£ 1.00 Coke .....£ 0.70
Tomato Juice .....£ 1.00 Diet Coke.....£ 0.70

Snack Crackers £1.00

CRITERION BRASSERIE, London, March 1985



THE CRITERION BRASSERIE

MENU

LES HORS D'OEUVRES

Artichoke and Prawns Vinaigrette	£2·65	1
Terrine du Chef	1·95	2
Bresaola et Mozzarella *Wafer thin slices of cured beef with Mozzarella cheese*	2·75	3
Smoked Scotch Salmon		
Prawn Cocktail	4·90	4
Poire d'Advocat au Four *Baked avocado, sliced and set on tomato and herbs, coated with cream and parmesan cheese*	2·30	5
	2·50	6
Devilled Whitebait		
Assiette de Charcuterie *Assorted sliced salami*	1·85	7
	2·50	8
Champignons Frits		
Melon in Season	1·95	9
Salade au Roquefort *Roquefort cheese with lettuce, endive, radicchio, spring onions, black olives and vinaigrette*	2·65	10
	2·65	11
Escargots Bourguignonne		
Parma Ham	2·75	12
Salade Mimosa *Hard boiled egg with salad, tomato, chives and lime dressing*	2·70	13
	1·95	14
Avocado Salad aux Lardons		
Soupe a l'Oignon Gratinee	2·60	15
Potage Cultivateur	1·40	16
	1·40	17

PLAT DU JOUR

Today's specials on the Blackboard

LES POISSONS

Morue Fraiche a l'Italienne *Baked cod with mushrooms, shallots, capsicums, tomato and a touch of garlic*	4·85	18
Scampi Provencale *With new potatoes*	6·95	19
Goujonettes de Sole Frits *With fried potatoes*	4·95	20

LES ENTREES CHAUDES

Saucisse de Toulouse Grille *With saute potatoes and Bearnaise sauce*	£4·50	21
Cassoulet Bearnaise *Pork loin, lamb and spiced sausages slowly braised with white beans, onion, tomato and herbs*	4·95	22
Omelette Paysanne		
Braised Peppers *Stuffed with minced beef, bacon, herbs and rice, served with a spiced sauce*	3·95	23
	4·25	24
Entrecote Minute Grillee *With fried potatoes*	6·50	25
Choucroute Garnie *Sauerkraut cooked with smoked loin of pork, white ham and garlic sausage*	4·50	26
Grilled Fillet Steak *With saute potatoes*	7·50	27
Tranche de Gigot d'Agneau Grillee aux Herbes *Marinated prime lamb, grilled with herbs*	4·95	28
Steak Burger *With fried potatoes*	4·75	29
Poulet au Jus de Raisin *Chicken pieces gently cooked in a casserole with butter, a touch of garlic, parsley and grape juice*	4·50	30
Longe de Veau Farcie Provencale *Stuffed loin of veal, roasted and served with provencale sauce*	6·30	31

LES LEGUMES

Legumes du Jour *Daily selection of fresh vegetables, per portion*	0·80	32
Pommes au Choix *Fried, saute, jacket or parsley potatoes, per portion*	0·60	33
Panache de Salade *Mixed leaf salad*	1·10	34

LES ENTREMENTS

Sorbet au Citron ou a l'Orange	1·50	35
Tarte aux Pommes *Glazed apple tart*	1·50	36
Soft Fruits in Season		
Cream Caramel		
Gateaux du Jour		
Melon au Fruits de Cassis *Seasonal melon filled with blackcurrants in liqueur*	1·60	39
	2·50	40
lade de Fruits Frais		
ifiterolles, Sauce Chocolat	1·75	41
nas au Kirsch	1·50	42
Fresh pineapple with kirsch liqueur	1·50	43
es Variees		
Choice of ice creams	1·50	44
au de Fromages		
	1·50	45
	0·85	46

Evening cover charge £0.75

THE CRITERION BRASSERIE

LES VINS

BLANC

		Bottle	½ Bottle	
Soave D.O.C. *Boscaini*	101	£5·75		103
Bordeaux Blanc *Roi de France*	102	6·15	3·20	
Frascati, Superiore D.O.C. *Villa Catone*	104	6·30		
Orvieto D.O.C. Secco *V. Cotti*	105	6·30		
Chenin Blanc *J. Moreau*	106	6·55		
Liebfraumilch *Qualitatswein*	107	6·50	3·40	108
Bereich Bernkastel Reisling *Qualitatswein*	109	6·55	3·40	110
Muscadet *Cuvée Madelaine*	111	6·65		
Piesporter Green Crest *R. Langguth*	112	6·85		
Gewurztraminer *C. Meyer*	113	8·25	4·30	114
Macon Blanc Villages *Jaboulet Vercherre*	115	8·25		
Sancerre, Choix du Roy	116	8·50	4·35	117
Chablis, Gloire de Chablis *J. Moreau*	118	8·65		
Pouilly Fuisse *Loron*	119	10·05	5·25	20

CHAMPAGNE ET VIN MOUSSEUX

Il Grigio *Spumante Naturale*	170	8·00	
Ayala *Chateau D'Ay Extra Dry*	171	12·80	
Charles Heidsieck *Private Reserve, Brut*	172	13·15	
Bollinger *Special Cuvée*	173	14·90	

ROUGE

		Bottle	½ Bottle	
Valpolicella Classico D.O.C. *Tedeschi*	131	£6·25		
Rioja Vina Berceo *L. Gurpegui*	132	6·35		
Cotes du Rhone *Paul Deloux*	133	6·40	3·30	134
Cabernet, Grave Dei Friuli D.O.C. *Collavini*	135	6·50		
Chianti Classico D.O.C. *San Felice*	136	6·70		
La Tour Canon *Bordeaux Supérieure*	137	6·70	3·45	138
Beaujolais *Paul Deloux*	139	6·85		
Macon Rouge *Choyer Selection*	140	6·85	3·55	141
Brouilly *Mommessin*	142	8·25		
Mouton Cadet *Bottled in France*	143	7·85	4·05	144
St. Emilion *Paul Deloux*	145	7·75		
Barolo D.O.C. Riserva Speciale *G. Borgogno*	146	8·35		
Chateauneuf du Pape *Choyer*	147	8·40		
Moulin a Vent *David et Foillard*	148	8·60	4·40	149

ROSÉ

Mateus Rosé *Bottled in Portugal*	150	6·65	3·50	151

VIN MAISON DE FRANCE

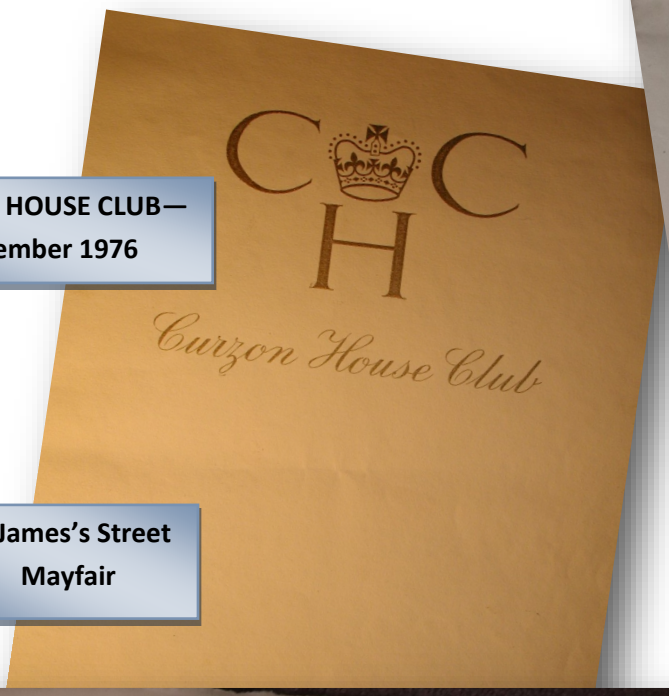
Red, White, Rosé *A full Litre*	160	£6·80
A half Litre	161	3·50

We also stock a large selection of liqueurs, brandies and vintage port.

Photo History

CURZON HOUSE CLUB—
November 1976

St James's Street
Mayfair



Menu à la Carte

Les Specialités du Chef

Chlodnik Litewski Froid	£1.20
Les Scampi Provençale	£2.50
Le Suprême de Volaille à la Kiev	£2.75
Le Suprême de Volaille Bergerette	£2.75
Le Boeuf Strogonoff	£3.00
Le Tournedos Henri IV	£3.00
La Paillarde de Veau Grillée	£2.75
La Côte de Veau en Papillote	£2.75
Le Suprême de Volaille Tetrazzini	£2.75
La Noisette d'Agneau Murillo	£2.50
L'Escalope de Veau à la Russe	£2.50
Le Pilaff de Fruits de Mer	£3.00
Le Homard Cavour	*
Le Petit Poussin aux Herbes à la Polonaise	£2.00
Printemps Alexandra (½)	£2.00
Medaillon de Boeuf à la Nelson	£3.00
La Paillarde de Boeuf	£3.00
La Côte de Boeuf Curzon House (2cvts.)	£5.50
La Poularde Souvaroff (2 cvts.)	£5.00
La Poularde Grand-Mère (2 cvts.)	£5.00
Le Filet Steak Curzon House	£3.00
Le Poulet Poché Noüilles	£2.50
Le Poulet à l'Estragon (2 cvts.)	£4.00

Specilita Italiane

Spaghetti alla Milanese	£1.00
Cannelloni alla Fiorentina	£1.00
Pasticcio di Lasagne Verdi	£1.00
Ravioli alla Piemontese	£1.00
Entrecôte alla Pizzaiola	£3.00
Saltimbocca alla Romana	£2.25
Escaloppa alla Bolognese	£2.50
Petti di Pollo alla Zingara	£2.50

Les Hors d'Oeuvre

Le Foie Gras de Strasbourg	£5.50
Le Melon de Saison	*
Avocat (½) (with prawns or crab £1.25)	75p
Grapefruit Cocktail	60p
La Coupe Florida	60p
Les Fonds d'Artichauts Niçoise	90p
Le Cocktail de Homard	£1.75
Mayonnaise de Langoustine	£2.00
Le Cocktail de Crevettes	£1.50
Les Crevettes Méditerranée (½ doz.)	£2.00
Les Huitres (½ doz.)	*

Les Hors d'Oeuvre

Le Caviar de Beluga	£6.00
Le Saumon Fumé d'Ecosse	£1.75
La Truite Fumée	£1.25
Les Escargots de Bourgogne (½ doz.)	£1.30
Les Oeufs en Gelée au Porto	75p
Le Jambon de Paris	£1.25
Le Jambon Fumé des Ardennes	£1.50
Le Pâté Maison	£1.00
Hareng à la Crème	90p
Potted Shrimps	90p
Les Asperges	*

Les Potages

La Petite Marmite	75p
La Bisque de Homard	90p
Le Barszcz Ukrainski au Pyrosky	90p
Soupe Lady Curzon	90p
La Tortue Claire au Xérès	80p
Le Consommé en Gelée	60p
La Crème à la Reine	60p
Le Vichyssoise (chaude ou froide)	75p
La Soupe à l'Oignon	75p
Le Consommé de Volaille Royal	75p
Le Minestrone	60p
La Crème de Tomates	60p
La Crème St. Germain	60p

Les Oeufs et les Pates

Les Oeufs sur le Plat:
Les Oeufs en Cocotte:
Les Omelettes: (Variées)
Les Pâtes:

Quiche Lorraine	£1.05
à la Crème	75p
Champignons	£1.00
Les Spaghetti Napolitaine	£1.00
au Curry	75p
Périgourdine	75p
Jambon	75p
Bénédictine	90p
Fines Herbes	75p
Les Ravioli Bolognaise	90p
Florentine	85p
Grand Duc	85p
Chasseur	85p
Les Cannellonis au Gratin	£1.00

Les Poissons

La Sole Colbert	£3.00
Les Délices de Sole Meunière ou Grillée	£2.75
Les Délices de Sole Frites	£2.75
Les Délices de Sole Bonne Femme	£2.75
Les Goujonnades de Sole Murat	£2.50
Les Délices de Sole Sullivan	£2.75
Les Délices de Sole Véronique	£2.75
Les Délices de Sole Caviar	£3.00
Les Filets de Sole Walewska	£3.00
Le Tronçon de Turbot Poché ou Grillé	£2.50
Le Suprême de Turbotin Florentine	£2.50
Les Scampi Pernod	£2.50
Les Scampi Mayfair	£2.50
Les Scampi Meunière	£2.50
Les Scampi Hongroise	£2.50
Le Homard à la Nage	*
Le Homard Royal Victoria	*
Le Homard Curzon House	*
Le Homard Curry au Riz	*
Le Homard Americaine	*
Le Homard Newburg	*
Le Homard Thermidor	*
Vol-au-Vent de Homard Nantua	*
La Truite au Bleu	£2.75
La Truite de Rivière aux Amandes	£2.75
La Coquille St. Jacques au Gratin	£2.50

Les Entrees

L'Entrecôte Minute	£2.25
L'Entrecôte Bordelaise	£3.00
Le Rump Steak	£3.00
Le Tournedos Rossini	£3.50
Le Filet Grillé	£3.00
Le Tournedos Grillé	£3.00
Le Filet Mignon Bordelaise	£3.00
Le Steak Tartare	£2.50
Le Châteaubriand (2 cvts.)	£5.50
Le Porterhouse Steak (2 cvts.)	£5.50
Le Steak Diane	£3.25
Le Mixed Grill	£3.50
Le Filet Steak Piqué en Croûte	£3.50
Hamburger Americaine	£2.50
Shaslick Gruzinski	£2.25
Shaslick Caucasienne	£2.25
Le Kebab Palais Royal	£2.25
Rozbratel Sauté aux Oignons	£2.50
Le Carré d'Agneau Niçoise (2 cvts.)	£5.00
Les Côtelettes d'Agneau Vert-Pré	£2.50
La Noisette Périgourdine	£2.50
L'Escalope de Veau Yvette	£2.50
L'Escalope de Veau Viennoise	£2.50
L'Escalope de Veau Parisienne	£2.50
Les Escalopines de Veau au Marsala	£2.50
La Paupiette de Veau St. Michel	£2.50
La Côte de Veau à la Milanaise	£2.75
La Côte de Veau aux Artichauts	£2.75
Le Ris de Veau Maréchale	£2.75
Le Ris de Veau Clamart	£2.75
Le Ris de Veau Crème Champignons	£2.75
Les Rognons de Veau Sautés Bordelaise	£2.75
Le Foie de Veau Venitienne	£2.75
Le Foie de Veau Grillé au Lard	£2.75
Le Filet de Veau Paprika	£3.00
Le Suprême de Volaille Sous Cloche	£2.75
Le Suprême de Volaille St. Georges	£2.75
Le Suprême de Volaille Maryland	£2.75
Le Poulet de Grain (2 cvts.)	£3.50
Le Printemps en Casserole (2 cvts.)	£3.50
Le Poussin Grillé Americaine	£2.00
Le Poussin Rôti au Tarragon	£2.00
Le Coq au Vin de Bourgogne	£2.25
Le Caneton à l'Orange (2 cvts.)	£5.00
Le Caneton au Porto (2 cvts.)	£5.00
Le Caneton aux Cerises (2 cvts.)	£5.00
Le Caneton d'Aylesbury (2 cvts.)	£5.00

Le Gibier

Faisan Rôti* Perdreau Rôti* Grouse Rôtie* Bécasse Rôtie*

Les Legumes

Les Fonds d'Artichauts au Beurre	70p
Les Céleris Braisés	50p
Les Petits Pois à la Française	50p
Les Epinards en Branches ou Crème	50p
Les Haricots Verts Frais	60p
Les Carottes Vichy	50p
Les Courgettes Provençale	50p
Les Brocolis Hollandaise	50p
Les Choux de Bruxelles	50p
Le Chou-fleur au Gratin	50p
Les Champignons Grillés ou Sautés	65p
La Betterave Maison	50p

Les Pommes: Sautées, Nouvelles, Maitre d'Hotel, Frites, Pont-Neuf, à la Crème, Lyonnaise, au Four, Allumettes 35p

Les Salades de Saison

Panachée 60p Niçoise 80p Japonaise 70p Orange 60p Endive 60p Tomate 60p

Les Entremets et les Desserts

La Crème Caramel	50p
La Coupe Bohémienne	60p
Le Vacherin Montmorency	60p
La Poire Belle Hélène	65p
La Salade de Fruits	85p
La Pêche Melba	70p
La Meringue Glacée Chantilly	50p
Les Crêpes Gil Blas	£1.00
L'Ananas Frais	60p
La Cassata Denise	60p
Le Mont Blanc	65p
Le Sabayon	75p
Les Profiteroles	60p
Les Crêpes Martinique	£1.00

Les Glaces et Sorbets: Vanille, Café, Chocolat, Fraise, Ananas, Orange, Citron, Kirsch 50p

Les Canapes

Scotch Woodcock	75p
Sardines sur Croûte	75p
Welsh Rarebit	75p
Champignons sur Croûte	75p

Le Plateau de Fromages 60p

LE CAFE 20p

Les Fruits de Saison 60p

Couvert 25p *Service* 15% *Minimum Charge Luncheon £4.75* *Minimum Charge Dinner £6.00* *En Saison**

Maitre d'Hotel Victor Kacary

Maitre Chef de Cuisine Stefan Czapski

IMT. 11/76

Photo History

D.B.Kaplan's Delicatessen Iconic Deli in Water Tower Place Chicago ILMenu dated 1982Opened 1978, closed 1995Winner of great menu award from National Restaurant Assoc

D.B.KAPLAN'S
Delicatessen
(312) 280-2700
SORRY CHARLIE, no credit cards or personal checks accepted

Burgundy Chablis or Rosé

And where would we be without Beer

BOOZE

EXTENSIONS ON OUR "PARTY LINE."
For Parties of Five or More

GARDEN OF PARADISE OR LET THERE BE LITE—Our assorted vegetables platter is sure to fill you up but not out! Fresh broccoli, cauliflower, celery sticks, carrots and cucumbers served with our creamy blue cheese dressing and accompanied by assorted crackers ... $4.50 per person

DE-LOX ACCOMMODATIONS—This is a great cocktail choice. A large platter of nova scotia lox, cream cheese, bagel, onion and tomato served with freshly baked bagels, danish, assorted fresh fruit and orange and grapefruit juice ... $6.95 per person

DELI-DALLY—It's nice to "meat" you! This deli platter is sure to spark conversation at your next party. Mountainous portions of roast beef, corned beef, baked ham, breast of turkey and salami (or an assortment of your choice) gourmet cheese, sliced tomatoes and rounds, freshly baked breads and rolls, and pickles and condiments, of course! ... $6.00 per person

THE BIG CHEESE — Will "smile and say cheese" when he or she tasts this assortment of gourmet cheeses. Swiss, cheddar, provolone, brick and monster cheeses are served with an assortment of crackers and garnished with seasonal fresh fruit ... $4.50 per person

AIN'T SHE SWEET—"Custard's" last stand never tasted so good! Our assortment of cheese cake, chocolate chip cheese cake, apple and cherry streudel and fudge brownies are sure to bring "ooh's and ah's" from your group. Or, choose your own assortment. We also have apple slices, german chocolate cake, chocolate mousse cake and poppyseed bundt cake. ... $3.50 per person

For information regarding our party room and other catered affairs, please call: 280-2700

Carry Out Hours:
Mon-Thurs 10 a.m. - 11 p.m.
Sun 11 a.m. - 11 p.m.
Fri & Sat 10 a.m. - 1 a.m.

Delivery Hours:
Mon-Fri 11 a.m. - 3 p.m.
No delivery Sat & Sun
Free delivery with a minimum $10 purchase

APPETIZERS

OMELETTES AND EGGS

EGGSTRAS

BEVERAGES, FRUITS AND JUICES

SIDE ORDERS

SWEETS FOR MY SWEET

SOUP • SALADS SANDWICHES

THE GRILL OF YOUR DREAMS

Z-Z-Z-Zoup

FRESH FEATURES

TRIPLE DECKERS FOR BIG FRESSERS—

BREADLESS BEAUTIES

WITH A TOUCH OF THE SEA

ALL AMERICAN FAVORITES

COMBINATIONS

OLD STANDBYS

SALADS, SALADS, MORE SALADS AND QUICHE, PLEASE!

Never before has a restaurant delicatessen risen to such great heights (7th floor, Water Tower Place). Nowhere on earth, will you find a sandwich more mountainous than at . . .

D.B.KAPLAN'S
Delicatessen
(312) 280-2700
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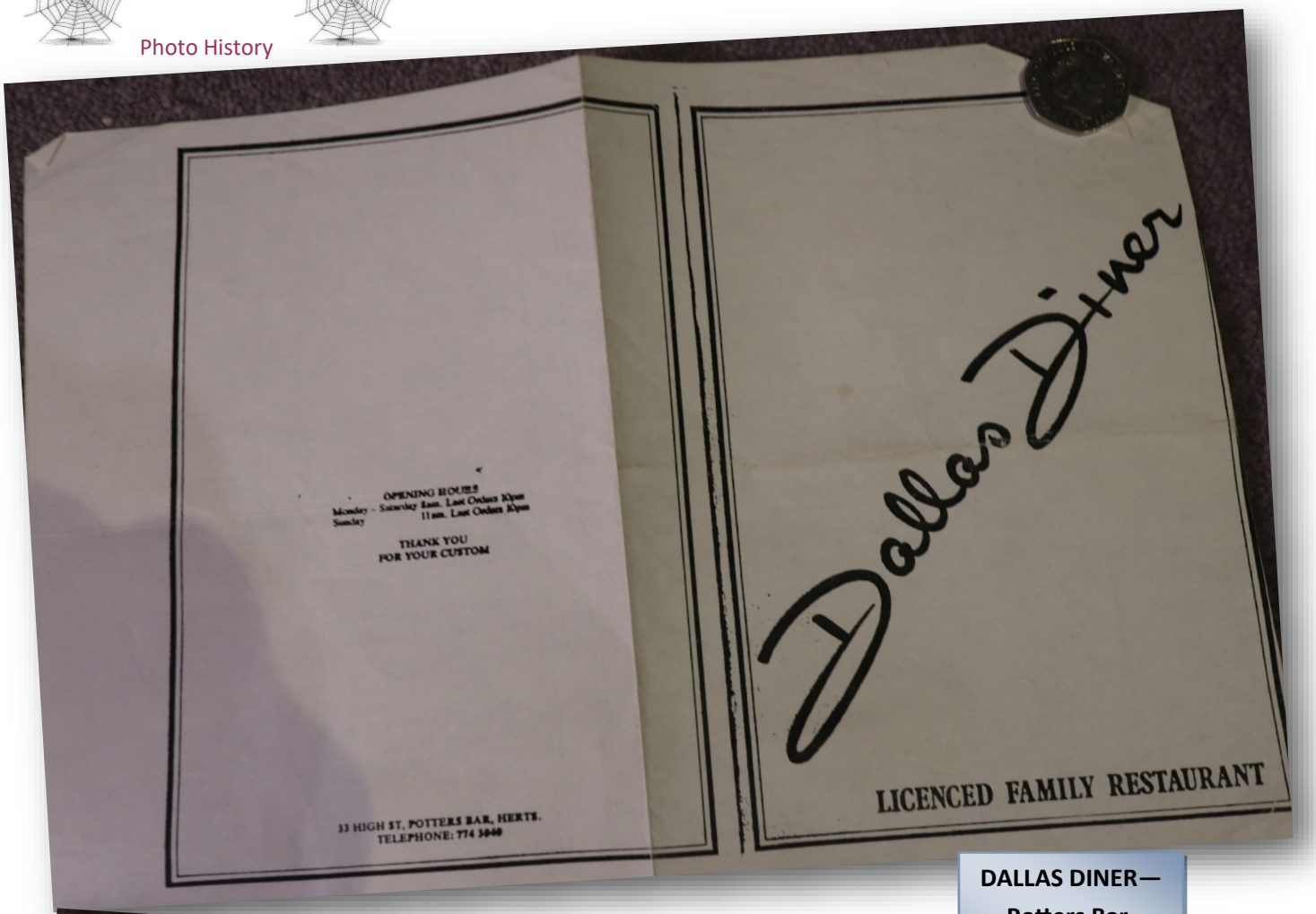


OPENING HOURS
Monday - Saturday 8am. Last Orders 10pm
Sunday 11am. Last Orders 10pm

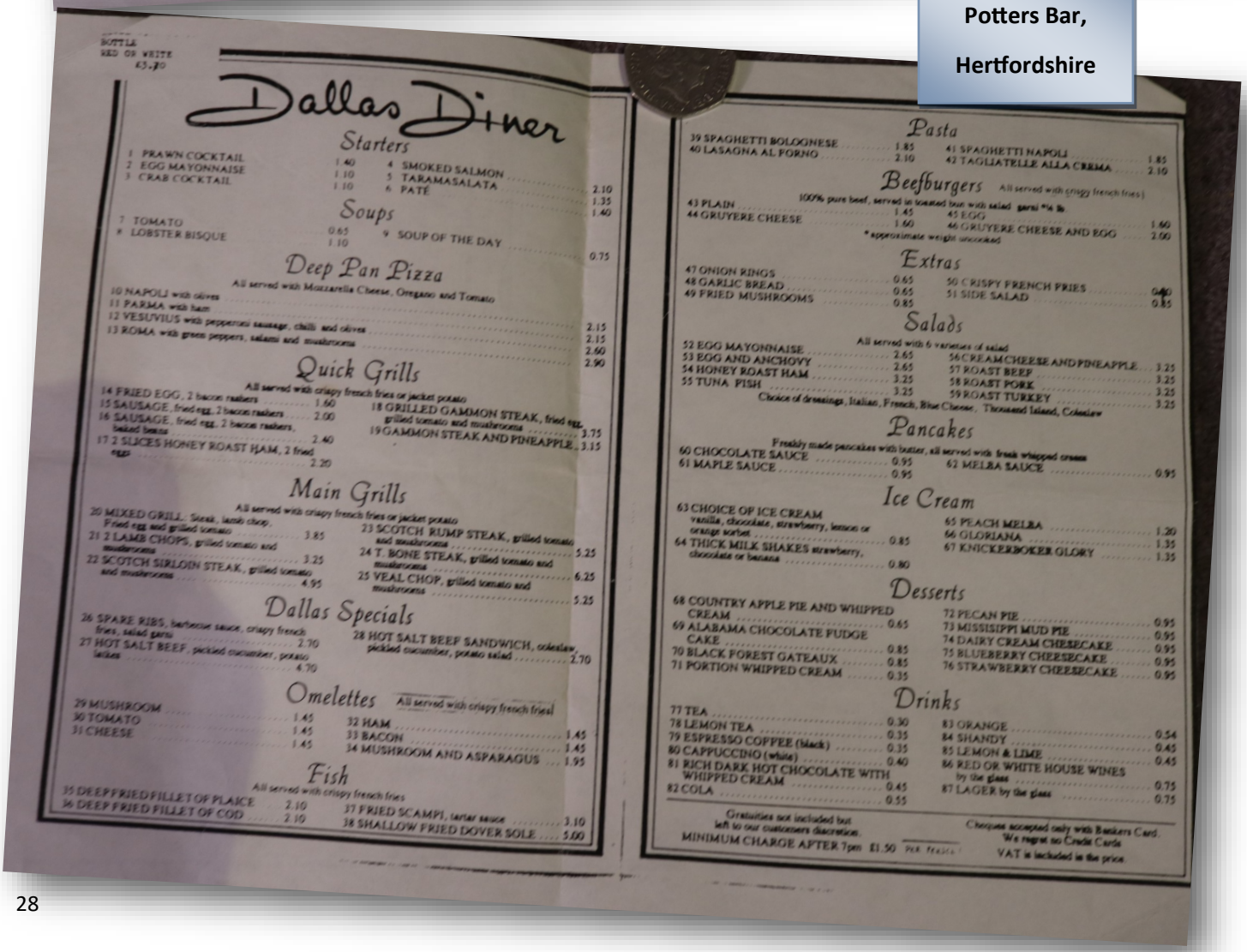
THANK YOU
FOR YOUR CUSTOM

33 HIGH ST, POTTERS BAR, HERTS.
TELEPHONE: 774 3040

Dallas Diner

LICENCED FAMILY RESTAURANT

DALLAS DINER—
Potters Bar,
Hertfordshire



BOTTLE
RED OR WHITE
£3.30

Dallas Diner

Starters

1 PRAWN COCKTAIL 1.40
2 EGG MAYONNAISE 1.10
3 CRAB COCKTAIL 1.10
4 SMOKED SALMON 2.10
5 TARAMASALATA 1.35
6 PATÉ 1.40

Soups

7 TOMATO 0.65
8 LOBSTER BISQUE 1.10
9 SOUP OF THE DAY 0.75

Deep Pan Pizza

All served with Mozzarella Cheese, Oregano and Tomato

10 NAPOLI with olives 2.15
11 PARMA with ham 2.15
12 VESUVIUS with pepperoni sausage, chilli and olives 2.60
13 ROMA with green peppers, salami and mushrooms 2.90

Quick Grills

All served with crispy french fries or jacket potato

14 FRIED EGG, 2 bacon rashers 1.60
15 SAUSAGE, fried egg, 2 bacon rashers 2.00
16 SAUSAGE, fried egg, 2 bacon rashers, baked beans 2.40
17 2 SLICES HONEY ROAST HAM, 2 fried eggs 2.20
18 GRILLED GAMMON STEAK, fried egg, grilled tomato and mushrooms 3.75
19 GAMMON STEAK AND PINEAPPLE 3.15

Main Grills

All served with crispy french fries or jacket potato

20 MIXED GRILL. Steak, lamb chop, Fried egg and grilled tomato 3.85
21 2 LAMB CHOPS, grilled tomato and mushrooms 3.25
22 SCOTCH SIRLOIN STEAK, grilled tomato and mushrooms 4.95
23 SCOTCH RUMP STEAK, grilled tomato and mushrooms 5.25
24 T. BONE STEAK, grilled tomato and mushrooms 6.25
25 VEAL CHOP, grilled tomato and mushrooms 5.25

Dallas Specials

26 SPARE RIBS, barbecue sauce, crispy french fries, salad garni 2.70
27 HOT SALT BEEF, pickled cucumber, potato latkes 4.70
28 HOT SALT BEEF SANDWICH, coleslaw, pickled cucumber, potato salad 2.70

Omelettes

All served with crispy french fries

29 MUSHROOM 1.45
30 TOMATO 1.45
31 CHEESE 1.45
32 HAM 1.45
33 BACON 1.45
34 MUSHROOM AND ASPARAGUS 1.95

Fish

All served with crispy french fries

35 DEEP FRIED FILLET OF PLAICE 2.10
36 DEEP FRIED FILLET OF COD 2.10
37 FRIED SCAMPI, tartar sauce 3.10
38 SHALLOW FRIED DOVER SOLE 5.00

Pasta

39 SPAGHETTI BOLOGNESE 1.85
40 LASAGNA AL FORNO 2.10
41 SPAGHETTI NAPOLI 1.85
42 TAGLIATELLE ALLA CREMA 2.10

Beefburgers

All served with crispy french fries)

100% pure beef, served in toasted bun with salad garni *¼ lb

43 PLAIN 1.45
44 GRUYERE CHEESE 1.60
45 EGG 1.60
46 GRUYERE CHEESE AND EGG 2.60

* approximate weight uncooked

Extras

47 ONION RINGS 0.65
48 GARLIC BREAD 0.65
49 FRIED MUSHROOMS 0.85
50 CRISPY FRENCH FRIES 0.60
51 SIDE SALAD 0.85

Salads

All served with 6 varieties of salad

52 EGG MAYONNAISE 2.65
53 EGG AND ANCHOVY 2.65
54 HONEY ROAST HAM 3.25
55 TUNA FISH 3.25
56 CREAM CHEESE AND PINEAPPLE 3.25
57 ROAST BEEF 3.25
58 ROAST PORK 3.25
59 ROAST TURKEY 3.25

Choice of dressings, Italian, French, Blue Cheese, Thousand Island, Coleslaw

Pancakes

Freddy made pancakes with butter, all served with fresh whipped cream

60 CHOCOLATE SAUCE 0.95
61 MAPLE SAUCE 0.95
62 MELBA SAUCE 0.95

Ice Cream

63 CHOICE OF ICE CREAM vanilla, chocolate, strawberry, lemon or orange sorbet 0.85
64 THICK MILK SHAKES strawberry, chocolate or banana 0.80
65 PEACH MELBA 1.20
66 GLORIANA 1.35
67 KNICKERBOKER GLORY 1.35

Desserts

68 COUNTRY APPLE PIE AND WHIPPED CREAM 0.65
69 ALABAMA CHOCOLATE FUDGE CAKE 0.85
70 BLACK FOREST GATEAUX 0.85
71 PORTION WHIPPED CREAM 0.35
72 PECAN PIE 0.95
73 MISSISIPPI MUD PIE 0.95
74 DAIRY CREAM CHEESECAKE 0.95
75 BLUEBERRY CHEESECAKE 0.95
76 STRAWBERRY CHEESECAKE 0.95

Drinks

77 TEA 0.30
78 LEMON TEA 0.35
79 ESPRESSO COFFEE (black) 0.35
80 CAPPUCCINO (white) 0.40
81 RICH DARK HOT CHOCOLATE WITH WHIPPED CREAM 0.45
82 COLA 0.55
83 ORANGE 0.54
84 SHANDY 0.45
85 LEMON & LIME 0.45
86 RED OR WHITE HOUSE WINES by the glass 0.75
87 LAGER by the glass 0.75

Gratuities not included but left to our customers discretion.
MINIMUM CHARGE AFTER 7pm £1.50 PER PERSON

Cheques accepted only with Bankers Card.
We regret no Credit Cards
VAT is included in the price.

DE HEM'S

HORS D'OEUVRES

Soup of the day	2 0
Pâté Maison	4 0
Smoked Scotch Salmon	7 6
Grapefruit Cocktail	2 6
Chilled Melon	3 6
Fried Scampi	6 0
Oyster Cocktail (4 oysters)	8 6
Potted Shrimps	4 6
Prawn Cocktail 5/6 Lobster Cocktail	7 6

FISH

Smoked Scotch Salmon	12 6
Oysters, Imperial Whitstable ½ doz.	10 6
Crab Salad	10 6
Scampi, Fried or Meunière	11 6
Half Lobster	15 0
Lobster Thermidor	17 6
Lobster Mornay	17 6
Dover Sole, Grilled or Meunière	11 6
Cold Scotch Salmon and Cucumber (in season)	12 6
Fresh River Trout, Grilled or Meunière	7 6

GRILLS

(Famous Aberdeen Angus Steaks)

Rump Steak	11 6
Sirloin Steak	12 6
Fillet Steak	14 6
Carpet Bag Steak (to order)	18 6
Loin or Chump Chop	7 6
Pork Chop	8 6
Lamb Cutlets (2)	7 6
Lamb's Kidneys (each)	3 6
Gammon Steak	9 6
Mixed Grill	12 6

ENTRÉES

Beef-Steak, Kidney and Mushroom Pudding	7 6
Beef-Steak, Kidney, Mushroom and Oyster Pudding	10 6
Chef's Special Luncheon Dish	7 6

VEGETABLES

French Fried Onions, Grilled Tomatoes, Garden Peas, French Beans, Brussels Sprouts, Leaf Spinach, Braised Celery Hearts, French Salad 2 0

Mushrooms	3 0
Potatoes: Creamed, French Fried, Sauté, Boiled	2 0

SWEETS

Whole White Peach in Brandy
Fruit Flan with Cream
Fruit Salad and Cream
Ice Cream
Lemon Water Ice
Peach Melba
Banana Split
Deep Dish Fruit Pie 3 0

SAVOURIES

Welsh Rarebit	3 0
Mushrooms on Toast	

CHEESE BOARD

(Served with Biscuits or French Bread)
English & Continental Cheeses

COFFEE

Special Blend

Restaurant Cover Charge

DE HEM'S

11 Macclesfield Street
W.1
Telephone: Gerrard 2494

PIONEER CATERING COMPANY - A member of the Friary Meux Group

DE HEM'S

11 Macclesfield Street
W.1
Telephone: Gerrard 2494

PIONEER CATERING COMPANY - A member of the Friary Meux Group

I was assistant catering manager of the Pioneer Catering Group which was the 'food' side of Friary Meux the large brewery company. De Hem's in Macclesfield Street was one of the many London pubs and restaurants which came under my remit

We can supply a full catering service for any Function Large or Small, or cook food to your requirements.

Minimum charge on this Floor 50p. per person.

MOUTH WATERING APPETISERS

1. OUR FINEST SCOTCH SMOKED SALMON ... 95 p
   on lettuce with brown bread and lemon
2. SWEDISH HORS D'OEUVRES ... ... 35 p
   pickled herring pieces with onions, apples, nuts and spices
3. TARAMASALATA ... ... 35 p
   smoked cod's roe finely blended with spices and olive oil
4. FRESHLY CHOPPED LIVER ... ... 35 p
   with chopped egg and chicken fat
5. OUR FAMOUS GEFILTE FISH ... ... 35 p
   either fried or boiled served with chrane
6. CALVES FOOT JELLY ... ... 30 p
   our own recipe — full of flavour
7. GRAPEFRUIT COCKTAIL ... ... 30 p
   grapefruit segments flavoured with cherry brandy
8. SCHMALTZ HERRING ... ... 30 p
   matje fillets with chopped onion
9. BISMARK HERRING ... ... 30 p
   with pickled onion slices
10. CHOPPED HERRING ... ... 30 p
    a "De'i-Citi" speciality — topped with chopped egg
11. EGG AND ONION ... ... 25 p
    chopped egg and onion in a vinaigrette
12. NATURAL FRUIT JUICES ... ... 15 p
    unsweetened apple, orange, grapefruit, tomato juice

All our Prices include V.A.T.

HOME MADE SOUPS

13. TOMATO AND RICE 25p
14. BARLEY, BEANS AND MUSHROOM ... 25p
15. CHICKEN, MATZO KNEIDLACHS OR KREPLACH AND LOCKSHEN 25p
16. BEETROOT BORSHT 25p

—::—

"DELI-CITI" SPECIAL FISH DISHES

All our fish cuts weigh 8oz. per portion before cooking

17. FRIED HALIBUT CUTLETS £1.20
18. FRIED MIDDLE OF PLAICE £1.10
19. FRIED HADDOCK CUTLET £1.05
20. FRIED HADDOCK FILLET 75p
21. FRIED GEFILTE FISH 35p
22. BOILED GEFILTE FISH 35p

All Freshly Fried

—::—

VEGETABLES

23. SMALL GARDEN PEAS 20p
24. PEAS AND CARROTS 20p
25. BABY CARROTS 20p
26. SAUERKRAUT 20p
27. GRILLED MUSHROOMS 20p
28. BRAISED CELERY 20p
29. GRILLED TOMATOES 20p
30. SAVOURY RICE 15p
31. BOILED POTATOES 15p
32. ROAST POTATOES 15p
33. TWO LATKES (Potato Pancakes) 15p
34. POTATO CHOLENT (A Potato Speciality) ... 15p
35. FRENCH FRIES 15p

All our Prices include V.A.T.

OUR MEAT SPECIALITIES

36. TWO GIANT ALL BEEF FRANKFURTERS ... 75p
    our special taste with Sauerkraut
37. LARGE ALL BEEF HAMBURGER 85p
    with fried onions
38. MEATBALLS 85p
    in tomato sauce with rice
39. ROAST CHICKEN 90p
    quarter with Cocktail Frankfurters
40. OUR OWN MEAT STUFFED CABBAGE ... 90p
    in tomato sauce
41. CHICKEN SOUP POT (a complete meal) ... £1.00
    boiling fowl, chicken soup, rice and vegetables
42. ROAST TURKEY £1.10
    with cranberry sauce
43. GEDEMPTE STEAK (BRAISED STEAK) ... £1.05
    in brown gravy
44. HUNGARIAN GOULASH £1.05
    with paprika gravy with rice
45. POT ROASTED BEEF £1.10
    our speciality
46. HOT SALT BEEF £1.10
    home pickled and cooked
47. FRIED STEAK WITH GRILLED MUSHROOMS AND GRILLED TOMATOES £1.15
48. SHASHLICK (MIXED GRILL) £1.30
    beef, lamb, liver, frankfurters

we would ask you to forgive us if your favourite dish is not available today

All our Prices include V.A.T.

Dad opened his dream deli restaurant with a mezzanine floor in Bishopsgate, London but as Liverpool Street Station was scheduled to have the massive Broadgate development that whole area was demolished and redeveloped

New Kosher Snack Bar, Fully Licensed Restaurant and High Class Delicatessen Shop NOW OPEN at 169 Bishopsgate adjacent to Liverpool Street Station

★

If you wish to eat in a hurry at any time between 9.30 a.m. or 7.30 p.m. you will be delighted to have one of your favourite Jewish Specialities, Hot Salt Beef Sandwiches, Gefilte Fish, Chopped Liver, Giant Frankfurters with Sauerkraut and an Ice Cold Lager Beer in our Snack Bar.

★

More Leisurely Meals are served between 12 noon and 3 p.m. and 5 p.m. and 7.30 p.m. in our Sumptuous Upstairs Restaurant where you will find Courteous Waitresses and an Extensive Menu. Wines and Drinks are also Served.

★

We pride ourselves to have the best Kosher Delicatessen Counter in the City, where you can take out Fine Smoked Salmon, Cold Meats, Hot or Cold Fried Fish and many other Delicacies for Consumption in your Office or at home.

★

A visit to DELI-CITY will most pleasantly delight you.

Telephone : 01 283 1956
01 283 4462

To Reserve your Table or Order your Take-away Food.

FOR YOUR DELIGHT OUR COLD BUFFET

49. SWEDISH PLATTER ... £1.05
    a mixture of cold cuts garnish with various salads
50. SMOKED SALMON £1.20
    with an assortment of salads
51. ROAST TURKEY 95p
52. ROAST BEEF ... all ... 95p
53. SALT BEEF ... ... home ... 95p
54. PICKLED TONGUE ... cooked ... 95p
55. ROAST CHICKEN 80p
56. EGG MAYONNAISE (4 half eggs) 55p
    decorated with assorted salads
57. SMOKED TROUT 50p

try our home made salads

58. TOSSED GREEN SALAD 15p
59. POTATO SALAD 15p
60. COLE SLAW 15p
61. RUSSIAN SALAD 15p
62. BEETROOT SALAD 15p
63. MIXED CONTINENTAL SALAD 20p
64. DANOISE (with asparagus and mushrooms) 20p
65. CORN AND MUSHROOM SALAD 20p
66. PIMENTO SALAD 20p
67. CUCUMBERS 10p
68. OLIVES: BLACK, GREEN OR STUFFED ... 15p

you can see all our salad range on display at the delicatessen counter

All our Prices include V.A.T.

SWEETS

69. APPLE STRUDEL ... ...
70. LOCKSHEN PUDDING ...
71. FRESH FRUIT ... ...
72. FRUIT SALAD ... ...
73. PEACHES ... ...
74. FRUIT COMPOTE ... ...
75. ISRAELI FIGS ... ...
76. PRUNES ... ...
77. APPLE, BANANA, PINEAPPLE FRITTERS ... 25p
78. ORANGES IN BRANDY 40p

—::—

BEVERAGES

79. LEMON TEA 10p
80. COFFEE (OUR OWN BLEND) 10p
81. MINERALS 10p
82. ICED COFFEE 15p
83. NATURAL FRUIT JUICES 15p

WE ARE FULLY LICENSED

PLEASE ASK FOR SEPARATE WINE AND SPIRIT LIST

All our Prices include V.A.T.

From The Grill

- Bacon, Lettuce, Tomato (B.L.T.) 3.50
- Grilled Cheese 3.00
  With Ham or Bacon 3.50
  With Tomato 3.25
- Hamburger 2.75
- Hamburger Deluxe- Lettuce, Tomatoes, Onions & French Fries 4.50
- Cheeseburger 3.00
- Cheeseburger Deluxe- Lettuce, Tomatoes, Onions & French Fries 4.70
- Philadelphia Steak Sandwich on Hero w/Cheese & Onions 4.70
- Tuna Melt 4.50
- French Fries 1.00

Triple Decker Sandwiches

- Chicken Salad, Bacon, Lettuce & Tomato
- Corned Beef, Pastrami & Swiss Cheese
- Egg Salad, Bacon, Lettuce & Tomato
- Turkey, Bacon, Lettuce & Tomato
- Tongue, Turkey & Salami

Your Choice with Cole Slaw & Pickles
$5.45

Tomato	.25 Extra	Roll	.25 Extra
Cheese	.50 Extra	Hero	.60 Extra
Pita	.60 Extra	Baguette	.60 Extra

Fresh Homemade Soups

Chicken Noodle • Chicken Rice
Minestrone • Lentil • Green Pea
New England Clam Chowder
Manhattan Clam Chowder
Cream of Broccoli • Cream of Mushroom
Wonton • Tomato Vegetable
$2.00 Per Cup

Be Sure To Visit

Our Charcuterie Department

For a fine selection of imported & domestic smoked meats, olives and other assorted delights

Our Cheese Corner

We have a huge variety of the finest imported & domestic cheeses

Our Coffee Room

We offer over 40 blends of coffee freshly ground to order & a variety of teas to please every palate

Our Nuts & Dried Fruits Nook

We are purveyors of the finest quality nuts & dried fruits, imported & domestic

Our Bread Department

We stock the choicest breads, muffins & coffee cakes delivered fresh each morning

Fresh Baked Bagels

Our Chocolates & Cakes Counter

We endeavor to provide our customers with exquisite handmade chocolates & luscious cakes suitable for all occasions

Fresh Fruits and Vegetables

Groceries • Ice Creams • Dairy Products
• Catering For Corporate & Private Parties •

All prices are subject to change without notice.

MENUS BY LOU BOW (718) 804-1980

Shopping & Take Out Menu

DELMONICO GOURMET FOOD MARKET
NEW YORK CITY

Domestic & Imported Gourmet Foods

375 Lexington Avenue
New York, New York 10017
(Between 41st & 42nd Street)

TEL: (212) 661-0150
FAX: (212) 661-0151

Enjoy Eating In Our Dining Area

Open 7 Days,
24 Hours

WE ACCEPT HOUSE, AMEX, VISA & MASTER CHARGES

Free Delivery Within a 10 Block Radius

DEL MONICO FOOD MARKET

New York

Charcuterie

For Smoked Fish Connoisseurs

- Eastern Nova Scotia Salmon ..... 6.99 1/4 lb.
- Norwegian ..... 7.99 1/4 lb.
- Scotch Salmon ..... 8.99 1/4 lb.
- Irish Smoked Salmon ..... 8.99 1/4 lb.
- Sable ..... 4.99 1/4 lb.
- White Fish Salad ..... 11.99 lb.
- White Fish (Whole or Chub) ..... 9.99 lb.

Hearty Sandwich Combinations

- Caprice Salad on Baguette 5.50
  with Prosciutto 7.50
- Black Forest Ham & Brie with Honey Mustard 5.50
- Roast Beef with Roasted Peppers & Sprouts on a Baguette 6.50
- Smoked Turkey & Brie on a Baguette 5.50

Paté Sandwich Selections 5.50

- Spinach Terrine, Sun-Dried Tomatoes & Gruyere Cheese on a Baguette
- Salmon Mousse with Cucumber Slices & Creamy Dill Sauce on Black Bread
- Paté de Campagne with Cornichons, Lettuce & Mustard on a Roll or Baguette

Prepared Foods

Potato Salads — 8.99 Per Pound

- German
- French
- Sour Cream

Pasta Salads — 8.99 Per Pound

- Macaroni Salmon
- Primavera
- Tortellini with Ricotta Salata
- Vegetable Lasagna

Chicken Salads — 8.99 Per Pound

- Waldorf
- Curry
- Tahy
- Roasted
- Oriental

- Stuffed Mushrooms .... 4.99 Each 8.99 lb.
- Cucumbers in Sour Cream with Dill .. 5.99 lb.
- Artichokes with Mushroom a la Grecque ..... 8.99 lb.
- Roasted Vegetables ..... 6.99 lb.
- Stuffed Peppers Mexican Style .... 4.99 Each
- Stuffed Tomatoes with Tuna or Seafood Salad ..... 4.99 Each
- Salad Niçoise ..... 6.99 lb.
- Stuffed Eggplant ..... 8.99 lb.
- Tomato Salad ..... 7.99 lb.

We Are Always Adding New Dishes In Our Prepared Foods Department. Please Call And Ask What Our Daily Specials Are.

From The Deli

Sandwiches

- Boars Head Ham 3.75
- Virginia Ham 4.25
- Boars Head Turkey 3.50
- Fresh Roasted Turkey 4.25
- Bologna 3.00
- Liverwurst 2.75
- Spiced Ham 2.75
- Boars Head Chicken Breast 4.00
- Honey Roast Turkey Breast 4.00
- Genoa Salami 3.50
- Hard Salami 3.25
- Beef Salami 3.50
- Roast Pork 4.25
- Tongue 4.25
- Cappy Ham 3.25
- Smoked Turkey 4.00
- Olive Loaf 3.00

Cheese Add 75¢

Provolone • Muenster • Smoked Gouda
Cheddar • Mozzarella
American • Swiss

Hot Sandwiches

- Roast Beef 4.25
- Corned Beef 4.25
- Pastrami 4.25
- Reuben 5.25
- Brisket 4.25
- BBQ Beef 4.00

Salad Sandwiches

- Tuna 3.25
- Shrimp 3.70
- Chicken 3.50
- Egg 2.70

Photo History

DICKE WIRTIN (Berlin) menu 2016

DICKE WIRTIN (Berlin) Goose menu 2016

SANDWICH SPECIALS

ALL AT 1.50

MONDAY
Chicken Tikka
Ham & Cheese Supreme
Egg Bacon & Tomato

TUESDAY
Mexican Chicken
Ham, Cream Cheese & Pineapple

WEDNESDAY
Lamb & Mint Dressing
Egg Bacon & Tomato
SeaFood Salad

THURSDAY
Avocado & Bacon
Sweet & Sour Pork

FRIDAY
Chicken Supreme
Prawn & Avocado

DICKEN'S

CATERING SERVICES

Sandwiches Freshly Made Daily
and Assorted Rolls

Telephone:
081-360 4629
Mobile Phone No: 0374 269793

LUNCHEON VOUCHERS ACCEPTED

Buffets and Board Meetings catered for
including our wide range
of Vegetarian Specialities

FINEST FRESH FRENCH BAGUETTES

Ploughmans Lunch
Cheddar Cheese Pickle and Crispy Lettuce & Mayonnaise 1.70p
Egg Mayonnaise 1.50p
Tuna Mayonnaise / Cheese Salad 1.70p
Chicken and Crispy Bacon 2.00p
Ham Salad / Turkey Salad 1.70p

SMALL CRUSTY ROLLS

Ham Salad 1.40p
Turkey Salad 1.40p
Cheese Salad 1.40p
Cheese & Pickle 1.20p
Cheddar Cheese,
Cream Cheese & Chives 1.40p
Ham, Egg & Gherkin 1.40p
BLT 1.40p
Sausage, Egg & Bacon 1.40p

SANDWICHES

Tuna Mayonnaise 1.40p
Cheese & Pickle 1.40p
Cheese Salad 1.40p
Egg Mayonnaise & Cress 1.20p
Honey Roast Ham & Salad 1.40p
Chicken & Crispy Bacon 1.60p
Prawn Cocktail 1.60p
Salmon Salad 1.60p
Crab Mayonnaise & Lettuce 1.60p

SOFT BAPS

Egg Mayonnaise 1.20p
Tuna Mayonnaise 1.20p

SWEET & SAVOURY CROISSANTS 1.00/1.40p

Crisps ....
Various Fruit Drinks ....
Salads ....*from* £2.00-£2.50p
Fresh Fruit Salads....1.50p
Tuna Pasta Salads 1.50p
Prawn & Potato Salads....1.50p

VARIOUS SPECIALS OF THE DAY
See back of Menu

Fresh Bagels
A Wide Range of Fillings

MARION'S Home Made
Cakes & Cookies 50-60p
Bread Pudding 50p
(just like Mother used to make!)
Traditional Flapjacks 60p

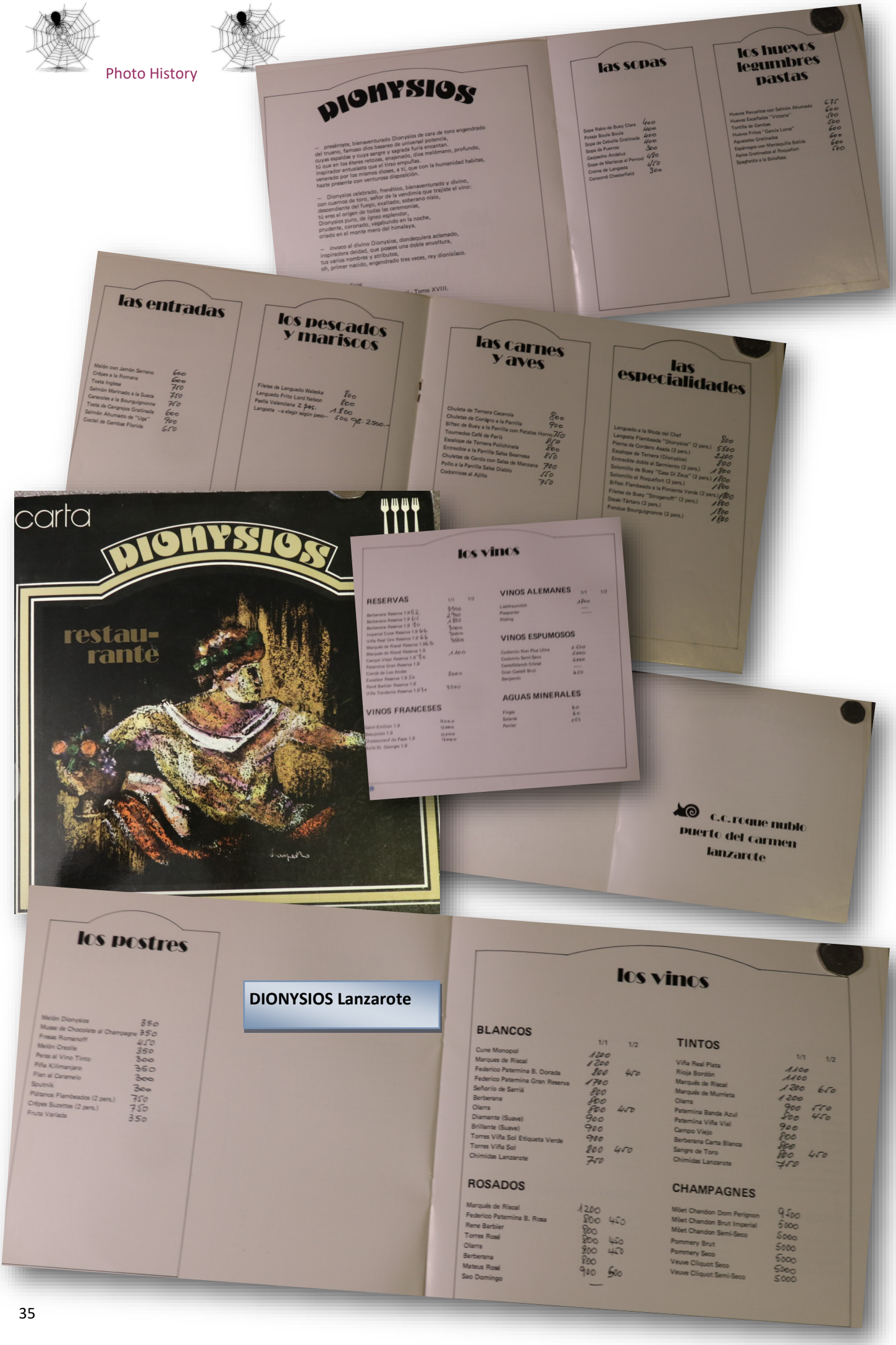
P.T.O.

DICKEN'S CATERING SERVICE

London

DIGRESS

City Road, London

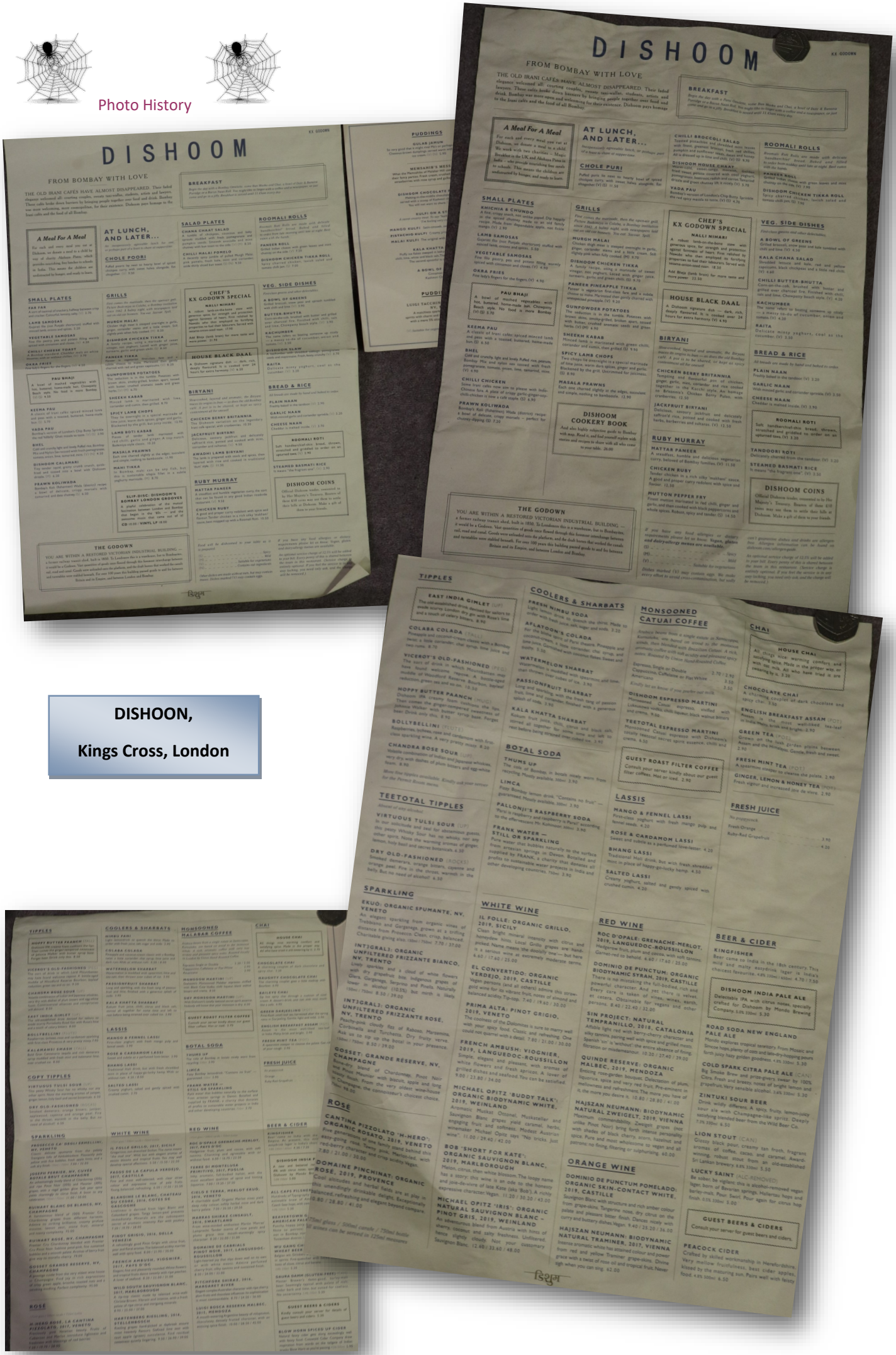


DIONYSIOS Lanzarote

Photo History

DISHOON,

Kings Cross, London



Coombe Hill Golf Club

1963

TOASTS

THE QUEEN

✣ ✣ ✣

COOMBE HILL GOLF CLUB AND ITS CAPTAIN

proposed by

MR. LIONEL LEIGHTON

response by

MR. BARNEY LAZARUS
Captain, Coombe Hill Golf Club

✣ ✣ ✣

OUR GUESTS

proposed by

LORD MORRIS OF KENWOOD

responses by

THE HON. SIR SEYMOUR KARMINSKI

and

MR. BEN WARRISS

MENU

Le Saumon d'Ecosse Fumé au Citron

✣ ✣ ✣

La Crème St. Germain aux Croûtons

✣ ✣ ✣

La Truite de Rivière Meunière

✣ ✣ ✣

Les Tournedos Sauté Chasseur
Le Brocolis au Beurre
Les Pommes Nouvelles Sablées

✣ ✣ ✣

Le Parfait Glacé Favourite
Les Petits Fours

✣ ✣ ✣

Le Café

✣ ✣ ✣

Pastries Sandwiches Tea

El Charcon,

Lanzarote

1990

JAN 1990

Restaurante Marisquería

"El Charcón"

ARRIETA - LANZAROTE

1. SUPPE MIT MEENER FRUCHTEN 375
2. HUHN SUPPE 225
3. SALAT CHARCON 375
4. AVOCADO MIT MEERES FRUCHTEN 675
5. SPARGELN IN SAUCE 525

6. SPAGHETTI A LA BOLOGNESE 425
7. SPAGHETTI IN SAUCE 350
8. PAELLA FUR 2 PERSONEN 1.900
9. REILS AUL FISCHERART 450

10. LANGOSTINOS NACH GESCHMACK 1.250
11. GARNELEN IN KNOBLAUCH 700
12. GARNELEN ORLY 700

13. ALMEJAS (MUSCHELA) ..... ——
14. BERBERECHOS (MUSCHELA) ..... ——
15. MIESMUSCHELN GEDAMPFIT 675
16. COQUINA (MUSCHELN) ..... ——
17. VIEIRAS (MUSCHELN) 575
18. KREBBE 225
19. LAPAS GEGRILLT 500
20. PULPOS GEGRILLT 675
21. CALAMARES 775
22. CHERNE GEGRILLT 875
23. MEDALLION VOM CHUNFISCH 675
24. ZACKENBARSCH GEGRILLT 875
25. SEEZUNGE MENIER 750
26. VIEJAS NACH GESCHMACK 1.100

SPEZIALITATEN VOM HAUSE

27. GEGRILLTER FISCH UND MEERES FRUCHTE FUR 2 PERSONEN 2.375

28. RUMBTEAK 975

29. SCHOKOLADEN MOUSE 300
30. KARAMEL PUDDING 200
31. ERDBEEREN MIT SAHNE 325
32. BIENMESABE (NACHSPEISE VON LA PALMA) 300
33. GEMISCHTES EIS 225
34. TRONYSCHE FRUCHT 300

1. SOPA DE MARISCOS 375
2. SOPA DE POLLO 225
3. ENSALADA CHARCON 375
4. AGUACATE CON MARISCOS 675
5. ESPÁRRAGOS DOS SALSAS 525

6. ESPAGUETIS: BOLOÑESA 425
7. ESPAGUETIS: CON TOMATE 350
8. PAELLA DOS PERSONAS 1.900
9. ARROZ MARINERA 450

10. LANGOSTINOS AL GUSTO 1.250
11. GAMBAS AL AJILLO 700
12. GAMBAS ORLY 700

13. ALMEJAS AL GUSTO ..... ——
14. BERBERECHOS AL GUSTO ..... ——
15. MEJILLONES AL GUSTO 675
16. COQUINA ..... ——
17. VIEIRAS ..... (pieza) 575
18. CANGREJOS 225
19. LAPAS A LA PLANCHA 500
20. PULPOS A LA PLANCHA 675
21. CALAMARES AL GUSTO 775
22. CHERNE A LA PLANCHA 875
23. MEDALLÓN DE ATÚN 675
24. MERO A LA PLANCHA 875
25. LENGUADO MENIER 750
26. VIEJAS AL GUSTO 1.100

ESPECIALIDAD DE LA CASA

27. PARRILLADA DE PESCADOS Y MARISCOS, DOS PERSONAS 2.375

28. SOLOMILLO AL GUSTO 975

29. MOUSSE DE CHOCOLATE 300
30. FLAN AL CARAMELO 200
31. FRESAS CON NATA 325
32. BIENMESABE 300
33. HELADOS VARIADOS 225
34. FRUTA TROPICAL 300

1. SHELLFISH SOUP 225
2. CHICKEN NOODLE SOUP 375
3. «CHARCON» SALAD 675
4. AVOCADO AN SHELLFISH 525
5. ASPARAGUS WITH TWO SAUCES 425

6. SPAGHETTI BOLOGNESE 350
7. SPAGHETTI NAPOLITANA 1.900
8. PAELLA FOR TWO PERSONS 450
9. RICE WITH SHELLFISH 1.250

10. KING PRAWNS 700
11. PRAWNS IN GARLIC 700
12. PRAWNS IN BATTER ..... ——

13. FRESH CLAMS ..... ——
14. FRESH COCKLES 675
15. FRESH MUSSELS ..... ——
16. BABY CLAMS 575
17. FRESH SCAUOLS ..... (One) 225
18. FRESH CRABS 500
19. FRESH GRILLED «LAPAS» 675
20. FRESH GRILLED OCTOPUS 775
21. SQUIDS (GRILLED OR DEEP FRIED) 875
22. GRILLED FILLETS OF HADDOCH 675
23. MEDALION OF TUNA 875
24. GRILLED FILLETS OF SEA BASS 750
25. SOLE MEUNIERE 1.100
26. «VIEJAS» .....

SPECIALITY OF THE HOUSE

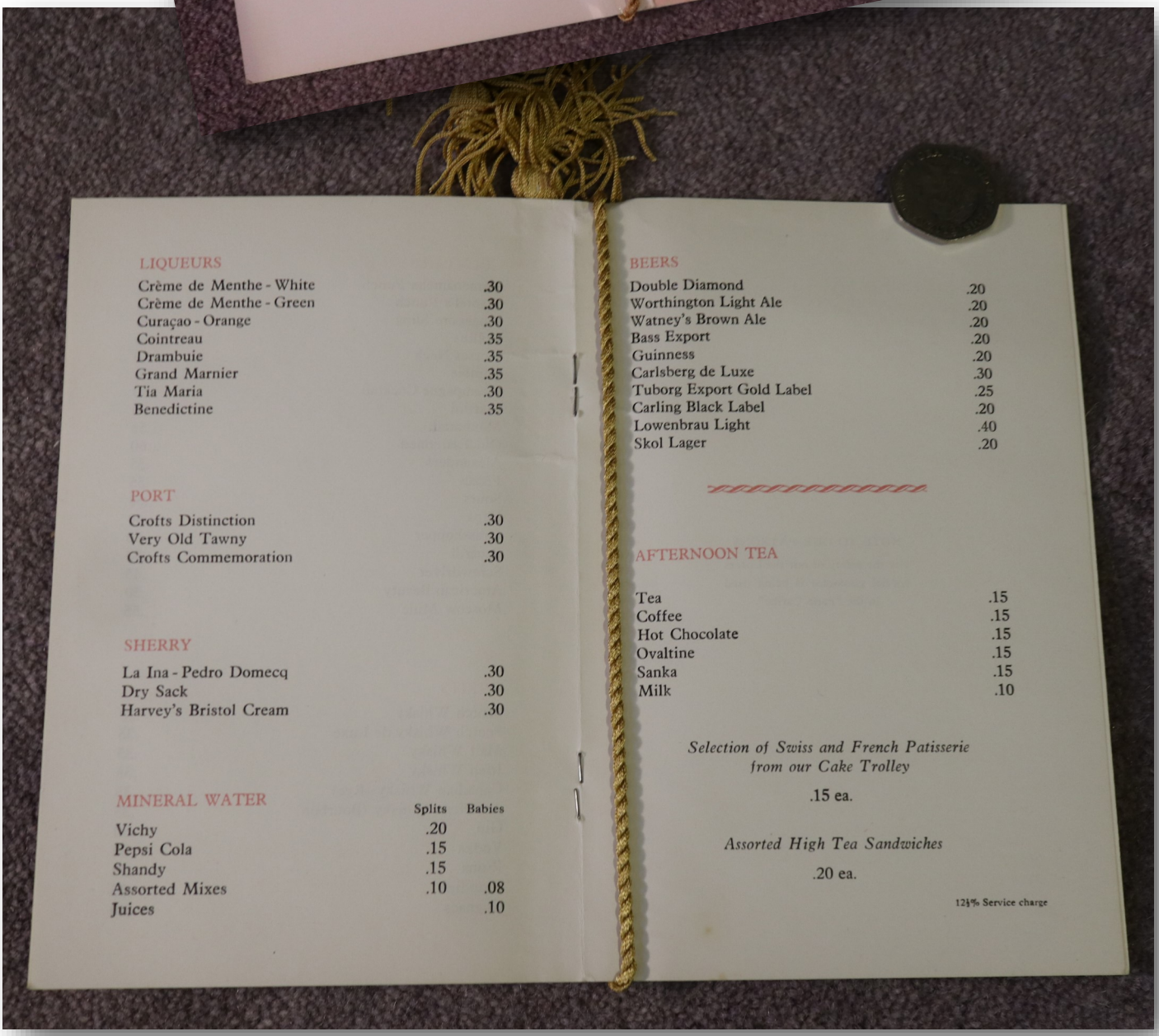
27. A MIXTURE OF GRILLED FISH AND SHELLFISH (FOR TWO PERSONS) 2.375

28. GRILLED FILLET STEAK 975

29. CHOCOLATE MOUSSE 300
30. CREAM CARAMEL 200
31. STRAWBERRYS AND CREAM 325
32. «BIENMESABE» (A TYPICAL SWEET FROM CANARY ISLANS) 300
33. VARIOUS ICE CREAMS 225
34. TROPICAL FRUIT 300

El Patio Caribe-

Bar menu



LIQUEURS

Crème de Menthe - White	.30
Crème de Menthe - Green	.30
Curaçao - Orange	.30
Cointreau	.35
Drambuie	.35
Grand Marnier	.35
Tia Maria	.30
Benedictine	.35

PORT

Crofts Distinction	.30
Very Old Tawny	.30
Crofts Commemoration	.30

SHERRY

La Ina - Pedro Domecq	.30
Dry Sack	.30
Harvey's Bristol Cream	.30

MINERAL WATER

	Splits	Babies
Vichy	.20	
Pepsi Cola	.15	
Shandy	.15	
Assorted Mixes	.10	.08
Juices		.10

BEERS

Double Diamond	.20
Worthington Light Ale	.20
Watney's Brown Ale	.20
Bass Export	.20
Guinness	.20
Carlsberg de Luxe	.30
Tuborg Export Gold Label	.25
Carling Black Label	.20
Lowenbrau Light	.40
Skol Lager	.20

AFTERNOON TEA

Tea	.15
Coffee	.15
Hot Chocolate	.15
Ovaltine	.15
Sanka	.15
Milk	.10

Selection of Swiss and French Patisserie from our Cake Trolley

.15 ea.

Assorted High Tea Sandwiches

.20 ea.

12½% Service charge

ELENA'S

L'ETOILE

Charlotte Street

London

ELENA'S
L'Etoile

MENU

★

SALADE DE COQUILLES ST. JACQUES RÔTIES £8.75
Salad of Seared Scallops with Tomato & Coriander Dressing

CRÈME DE HARICOTS BEURRE À L'HUILE DE CHORITZO
Butter Bean Soup with Chorizo Oil £5.50

SALADE D'ENDIVE ET ASPERGES AUX PETITS LARDONS ET OEUF POCHÉ £5.85
Chicory & Asparagus Salad with Poached Egg & Bacon

MOUSSE TIÈDE DE FROMAGE DE CHÈVRE, PROVENÇALE £6.95
Warm Goat Cheese Mousse with Tomato Provençale & Olives

RISOTTO AUX FRUITS DE MER £6.95 / £11.50
Shellfish Risotto

SALADE TIÈDE DE CANARD £6.75 / 10.50
Warm Crispy Duck Salad with Soy Dressing

PARFAIT DE FOIE DE VOLAILLE ET FOIE GRAS £7.25
Chicken Livers and Foie Gras Parfait

TARTLETTE D'ÉCHALOTTE CARAMELISÉES AU BALSAMIC AVEC FOIE GRAS £9.25
Tartlet of Caramelised Onions with Balsamico & Foie Gras

TRUITE FUMÉE AVEC SA CRÊPE PARMENTIÈRE AU RAIFORT
Warm Potato & Horseradish Pancake with Home Smoked Trout
£ £7.25 / 11.75

RAVIOLES D'ESCARGOTS ET CÈPES AU MADÈRE £7.50 / 12.50
Snails & Cepes Ravioli with Maderia Wine and Truffle Jus

CREVETTES GRISES AU BEURRE D'ERBES EPICÉ
Potted Shrimps in Spiced Herb Butter £7.95

★

FILET DE CABILLAUD CROUSTILLANT, PURÉE DE PETITS POIS & SAUCE TARTARE £12.50
Crispy Fillet of Cod with Pea Puree & Tartare Sauce

DARNE DE SAUMON POÊLÉ AUX ÉCHALOTTES ET VIN ROUGE, EN CHOUCROUTE £12.95
Pan Cooked Fillet of Salmon with Red Wine & Shallot Dressing, Potato Crust and Choucroute

SUPRÊME DE THON ROUGE GRILLÉ, AU SESAME £14.95
Seared Tunain Sesame Seeds with Bok Choy

GATEAU DE POISSON AU SAUMON & POIREAUX £11.75
Salmon & Leek Fishcake with Mushy Peas & Chive Cream

★

JARRET DE VEAU BRAISÉ EN GREMOLATA £16.50
Braised Veal Ossobuco with Gremolata Sauce & Saffron Mash

FOIE DE VEAU POÊLÉ AU LARD AVEC SA PURÉE ET JUS D'OIGNONS £14.75
Pan-cooked Calf's Liver and Smoked Bacon with Mash Potatoes & Onion Gravy

SUPRÊME DE POULET JAUNE RÔTI AUX HERBES, AVEC SA BALLOTINE ET SAUCE CHASSEUR £13.50
Herb Roast Free Range Chicken with Chasseur Sauce

"BLAIRMORE" STEAK AU POIVRE, SAUCE BEARNAISE £15.95
Peppered Blairmore Ribeye Steak with Grilled Mushrooms & Tomato, Bearnaise Sauce

NAVARIN D'AGNEAU À LA PRINTANIERE £14.50
Navarin of Lamb with Spring Vegetables

★

ALL MAIN COURSES ARE SERVED WITH A SUBSTANTIAL GARNISH

Additional Vegetables, Potatoes or Side Salad £2.75

Teas, Filter Coffee, Expresso, Cappuccino, Large Expresso £2.50

★

All prices are inclusive of VAT at standard rate.
An optional 12.5% gratuity will be added to your bill for your convenience
Cheques are accepted with a valid banker's card. All major credit cards accepted.

30 CHARLOTTE STREET LONDON W1P 1HJ
TEL: 0171 636 7189 / 1496

ELENA'S
L'Etoile

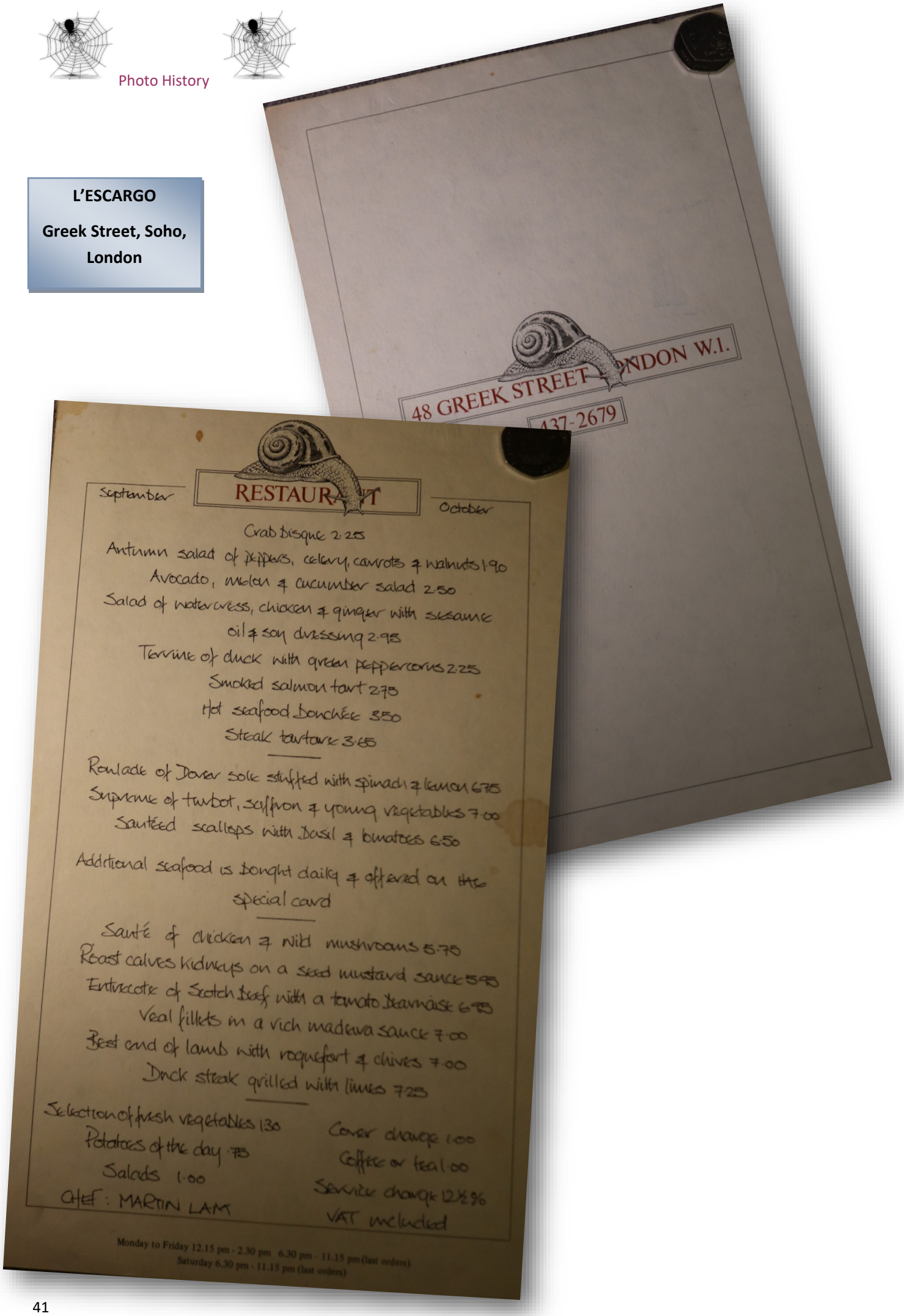
		Glass	Half	Bott
	WHITE WINES			
1997/98	GRENACHE BLANC Vin de Pays D'oc	£ 2.95		£ 13.00
1997/98	COLOMBARD (Cote de Gascogne Vin de Pays)	£ 2.95		£ 13.00
1997/98	SAUVIGNON BLANC Trois Moulins	£ 3.60		£ 15.75
1997/98	CHARDONNAY De L'Ardeche(Louis Latour)	£ 3.85		£ 16.60
1997	MUSCADET DE SEVRE ET MAINE Carte D'Or (Sauvion)		£ 9.25	£ 15.85
1997	SANCERRE LES TUILIERES (Michel Redde)		£ 13.00	£ 23.50
1997	POUILLY FUME LES CHAILLOUX (Domaine J.C Chatelain)		£ 14.95	£ 24.50
1997	PINOT BLANC Doppf au Moulin			£ 21.50
1997	GEWURSTRAMINER COTE DE ROUFFACH (Rene Mure)			£ 24.75
1997	ST. VERAN (Domaine St. Martin)			£ 18.75
1997	MONTAGNY 1er CRU CRU SUR LES CLOUX (Domaine Alan Roy)			£ 24.50
1996	POUILLY FUISSE (Domaine Beranger)			£ 29.50
1996	CHABLIS (Maison Louis Latour)			£ 26.50
1996	CHABLIS 1er CRU VAU LIGNEAU (Domaine Thierry Hamelin)			£ 34.50
1996	RULLY BLANC (Maison Louis Latour)			£ 28.50
1996	MEURSAULT (Domaine Michel Buisson)			£ 48.50
1995	CHASSAGNE MONTRACHET (Domaine Michel Colin-Deleger)			£ 57.50
1996	PULIGNY MONTRACHET CHAMP GAINS (Domaine Roger Belland)			£ 65.00
1997	PINOT GRIGIO ALTESINO (La Delfina) **"Italy"**			£ 16.50
1997/8	MORGANS BAY Semillion /Chardonnay **(South Australia)**			£ 17.50
1997/8	WOLF BLASS Chardonnay President Selection **(South Australia)**			£ 24.50
1997/8	SANTA RITA RESERVA Chardonnay **"Chile"**			£ 19.50
1997/8	MORTON ESTATE HAWKES BAY Sauvignon Blanc **(New Zealand)**			£ 21.00
1996	STERLING VINEYARDS Chardonnay **"Napa Valley"**			£ 19.85
	RED WINES			
1997	GRANDE CUVEE DUBOEUF ROUGE	£ 2.95		£ 13.00
1997	MERLOT (Vin de Pays de l'Aude)	£ 2.95		£ 13.00
1997	CABERNET SAUVIGNON (Domaine du Bosc)	£ 3.25		£ 13.95
1995	CHATEAU RIBEBON **(House Claret)**	£ 3.90		£ 17.50
1997	COTES DU VENTOUX (Delas Freres)			£ 17.50
1997	BROUILLY (Domaine Metrat)			£ 22.50
1997	FLEURIE LA MADONE (Georges Duboeuf)		£ 13.50	£ 23.50
1994/5	CORBIERE (Chateau la Voultes-Gasparets)			£ 21.50
1995/6	COTEAU D'AIX EN PROVENCE (Domaine D'Eole)			£ 19.50
1996	COTES-DU-RHONE (Belleruche Chapoutier)			£ 22.50
1996	BOURGOGNE PINOT NOIR (Louis Latour)		£ 9.75	£ 18.75
1995/6	SAVIGNY-LES BEAUNE (Domaine Louis Latour)		£ 16.00	£ 29.50
1995	COTE-DE-BEAUNE (Domaine Joseph Drouhin)			£ 38.50
1995/6	GEVREY CHAMBERTIN (Domaine Perrot-Minot)			£ 47.50
1995	ALOXE CORTON 1er CRU (Les Chaillots)			£ 45.00
1995	VOLNAY Santenots 1er CRU			£ 45.00
1994/5	CHATEAU DE RICAUD (1er Cotes de bordeaux)		£ 13.50	£ 25.50
1995	CHATEAU MAGNOL (Cru Bourgeois Haut Medoc)		£ 15.50	£ 28.50
1996	CHATEAU GARDOUR (Lalande de Pomerol)			£ 26.50
1996	CHATEAU HAUT VERGNES (St Emilion)		£ 14.50	£ 24.50
1995	CHATEAU LALANDE DE GRAVET (Grand Cru St Emilion)			£ 31.50
1992/3	CHATEAU LA GARANCE (Graves)			£ 25.50
1994/5	CHATEAU LA CARDONNE (Grand Cru Bourgeois Medoc)			£ 29.50
1990	CHATEAU LES ORMES DE PEZ Grand Cru Bourgeois St Estephe			£ 85.00
1996/7	WOLF BLASS YELLOW LABEL Cabernet Sauvignon **(Australia)**		£ 11.50	£ 18.75
1997	PRIMA RESERVE MERLOT De Martino **(Chile)**			£ 19.75
1995	RIOJA GRAN RESERVA Bodegas Barberana **(Spain)**			£ 22.50
1996	CHIANTI CLASSICO Badia a Passignano Antinori **(Italy)**			£ 19.75
1997	COTES DE PROVENCE ROSE Carte Noire			£ 17.50
	CHAMPAGNES & SPARKLING WINES			
N.V.	CUVEE NAPA BY MUMM (Napa Valley)	*Glass*	*Half*	*Bott*
N.V.	ALAIN THIENOT **(House Champagne)**	£ 5.25		£ 24.75
1989	ALAIN THIENOT ROSE	£ 6.25	£ 16.50	£ 29.50
N.V.	HEIDSIEK DRY MONOPOLE			£ 55.00
N.V.	MUMM CORDON ROUGE BRUT		£ 18.50	£ 33.50
N.V	LAURENT PERRIER Brut		£ 20.00	£ 38.00
N.V.	PERRIER JOUET BRUT			£ 39.50
1992	PERRIER JOUET Grand Marque Brut			£ 39.50
N.V.	BOLLINGER SPECIAL CUVEE			£ 60.00
				£ 58.50

Please Note Vintages together with Prices of Wines are Subject to Change

30 CHARLOTTE STREET LONDON W1P 1HJ
TEL: 0171 636 7189 / 1496

L'ESCARGO

Greek Street, Soho, London



THE EXCELSIOR HOTEL

Coffee Shop at Heathrow

February 1973

The Coffee Shop Menu

Excelsior Heathrow 15/2/73.

Fruit Juices

Orange, Grapefruit, Tomato	20p

From the Boiling Pot

Fresh French Onion Soup	30p
Tomato Soup	20p

Main Course

Fresh Hamburger, with French Fried Potatoes and Onion Rings	45p
Grilled Gammon and Pineapple – Hawaiian Style – served with French Fried Potatoes	50p
Minute Steak, served with French Fried Potatoes	75p
Goujons of Plaice, served with Lemon and French Fried Potatoes	45p
Eggs and Bacon, with French Fried Potatoes	30p
Omelettes, with French Fried Potatoes	35p
Assorted Cold Meats	60p
Choice of Salads, per portion	20p

From the Pizza Oven

Pizza alla Napoletana (Ricotta Cheese, Ham and Tomato)	45p
Pizza Calzone (A rolled Pizza)	50p
Pizza Marguerite (Mushrooms, Tomato, Anchovy, Salami, Olives and Cheese)	70p

Choice of Sandwiches

Egg and Tomato	30p
Cheese	30p
Ham	40p
Roast Beef	45p
Smoked Salmon	60p
Croque Monsieur (open toasted Cheese and Ham Sandwich)	35p

Desserts and Ice Creams

Fruit Flan	20p
Continental Pastries	15p
Choice of Ice Cream Frappes	25p

Beverages

Fragrant Hot Coffee	15p
Pot of Tea (with Milk or Lemon) for one	15p
Hot Chocolate	15p
Horlicks	15p
Bovril	15p
Coca Cola	15p
Fruit Squashes	15p
Beer 'Light Ale'	15p
Beer 'Lager'	15p
Glass of Red or White Wine	25p

For the convenience of our guests 12½% is added to all accounts to cover all gratuities.

EXCHANGE

Edgware UK

exchange

APPETISERS

POTATO SOUP ____ 95p
A hearty soup with chunks of potato and leeks, in a rich cream sauce with grated cheddar cheese and crumbled bacon.

MINESTRONE ____ £1.15
An Italian soup with fresh vegetables, white beans and macaroni. Ask for a dish of Parmesan Cheese to sprinkle.

SEVICHE ____ £1.85
White fish cold-cooked in lime juice, onions and coriander served chilled with Mexican corn.

POTATO SKINS ____ £1.95
Baked potato skins, deep fried and crispy, served with a soured cream and chive dip.

LOADED POTATO SKINS ____ £2.95
Our delicious potato skins filled with melted cheddar cheese and crumbled bacon, served with a soured cream and chive dip.

BATTER DIPPED MUSHROOMS ____ £1.60
Fancy button mushrooms dipped in batter and deep fried to a golden brown. Crisp on the outside and hot and juicy on the inside, served with our homemade Piquant sauce.

GUACAMOLE & SALSA CON QUESO ____ £1.95
Cool Guacamole served beside a cup of spicy Salsa, surrounded by shredded lettuce and tortilla chips covered with melted cheddar cheese. Great for serving the whole table.

CRUDITES ____ £1.35
A selection of fresh vegetables from todays market, served with our special dip.

CHEDDAR QUESADILLA ____ £1.45
A large flour tortilla filled with cheddar cheese, folded and pan grilled to a golden brown.

exchange

TEX-MEX VARIETIES

TACO FLATS ____ £2.95
Tortilla chips covered in our spicy chilli, with cool shredded lettuce, grated cheddar cheese and topped with soured cream and Guacamole.

EXCHANGE CHILLI ____ £2.25
Hot and spicy Texas chilli, prepared fresh in our kitchens. Served with tortilla chips covered in melted cheddar cheese.

The following dishes are served with Frisco Rice and Refried Beans.

CHIMICHANGA ____ £3.75
Specially seasoned beef rolled into a flour tortilla with cheddar cheese and onions, deep fried and covered with fresh salsa, soured cream and set on a bed of shredded lettuce.

ROAST BEEF ENCHILADAS ____ £2.95
Thinly sliced roast beef rolled with cheddar cheese and onions inside two flour tortillas, covered in a mild chilli sauce.

MONTEREY ENCHILADAS ____ £2.95
Thinly sliced turkey breast rolled with cheddar cheese and onions inside two flour tortillas, covered in a mild chilli sauce.

BEEF QUESADILLA ____ £3.50
A flour tortilla filled with seasoned beef and cheese, folded and pan grilled to a golden brown.

EXCHANGE BURRITO ____ £3.75
A flour tortilla filled with seasoned beef, refried beans, onions, cheddar cheese, tomatoes and lettuce, covered in homemade Salsa.

Why not try our delicious Mexican-Style Sangria? Red wine mixed with special liquors and juices, served with fresh fruit.

I hate skool meals

exchange

JUNIOR CORNER

BURGER ____ £1.50
A 4 ounce western beef burger served on a toasted bun with French Fries.

CHEESE BURGER ____ £1.50
A delicious four ounce burger covered with melted cheese.

HOTDOG ____ £1.50
A fine American Hot Dog served with French Fries.

CHILIDOG ____ £1.50
A fine American Hot Dog covered in chilli and served with French Fries.

exchange

BURGERS

All burgers are made from 100% pure beef, served thick and juicy on a toasted bun with french fries.
All burgers at

BACON CHEESE BURGER
With crisp bacon and melted cheese.

SOUTHERN BURGER
With homemade hickory B-B-Q sauce and cheese.

EVERGLADE BURGER
Covered in a rich sauce of tomatoes, celery, peppers, and secret spices.

MUSHROOM BURGER
With sautéed mushrooms and a burgundy

BRIDGE BURGER
With chopped ham, sautéed onions, peppers, mushrooms, sprinkled with grated cheddar

EXCHANGE BURGER
With melted Swiss cheese and cool Guacamole

LONG ISLAND BURGER
With sautéed onions, crisp bacon slices and cheese.

WESTERN BURGER
With hot spicy chilli and grated cheddar

ENTRÉES

All served with either French Fries, Potato, Potato Salad, or Coleslaw

STEAK ON A STICK
Eight ounces of fillet steak marinated in a sauce of honey, pineapple, and

T-BONE STEAK
Fourteen ounces of this American favourite, your choice.

STEAK YOUR CLAIM
Tender beef marinated lightly, with a sauce, chargrilled and sliced, served with sautéed mushrooms and a

VEAL DIJON
Tender Veal escallopes, lightly sautéed with herbs, and Dijon mustard, served with spinach.

VEAL PICCATA
Tender Veal lightly sautéed

SAUTÉED SCALLOPS
Nine ounces of sweet scallops in a sauce with crumbled bacon, breadcrumbs and parsley.

FRIED SCALLOPS
Six ounces of scallops, lightly fried to a golden brown and

WHITE FISH PIC
Delicate white fish fillet in a sauce.

BARBECUE CH
A half chicken baked

CHICKEN DIJ
Chicken supreme lightly sautéed and Dijon mustard, served with spinach.

CHICKEN PIC
Chicken breast sautéed in white wine.

exchange

DESSERTS

THE OUTRAGEOUS ____ £2.75
Our super sundae. Fudge nut brownie cake, topped with three large scoops of vanilla ice cream, covered in chopped nuts, chocolate syrup, and our special whipped cream. Then finished with a cherry and chocolate Jimmies.

DEEP DISH APPLE PIE ____ £1.45
An individual casserole filled with apples and spices, topped with a flakey pastry, freshly baked and served with a scoop of vanilla ice cream.

CHEESECAKE ____ £1.45
The authentic American variety.

MOCHA MUD PIE ____ £1.45
A frozen delight of chocolate fudge, Baskin Robbins Jamocha ice cream, with a Graham cracker crust.

FRUIT SUNDAES ____ £1.45
Layers of vanilla ice cream, fruit, topped with real whipped cream and a cherry. Choose from strawberry, chocolate, banana or pineapple.

exchange

DRINKS

DESSERT DRINKS

CHOCOLATE POLAR BEAR ____ £2.50
Thick and creamy blend of ice cream and special liqueurs – a cuddly concoction that bites.

KA-BANA ____ £2.50
A light and creamy blend of Kahlua and Bananas.

CHOCOLATE MONKEY ____ £2.50
Fresh bananas and light Rum mixed with vanilla ice cream and chocolate. Stay out of the trees – if you can.

GOLDEN CADILLAC ____ £2.50
Ride in luxury with Galliano White Crème de Cacao swirled with ice cream. Topped with our special whipped cream and a cherry.

EVERGLADES ____ £2.50
Green Crème de Menthe and White Crème de Cacao blended together with vanilla ice cream creates a green sensation thats perfect for after dinner.

CAPPUCCINO'S

All come topped with our special whipped cream, rolled chocolate wafer and sprinkled with chocolate jimmies.

CAPPUCCINO ____ £1.00
Espresso coffee frothed with milk and chocolate the perfect combination anytime.

CAPPUCCINO EXCHANGE ____ £1.50
Cappuccino with a kick – flavored with five liqueurs.

PANAMA CAPPUCCINO ____ £1.50
Cappuccino flavored with coconut rum, Banana liqueur and Kahlua.

KEOKE CAPPUCCINO ____ £1.50
Steaming cappuccino with Brandy, Dark Crème de Cacao and Kahlua.

exchange

FAVORITE SNAX

TRIPLE DECKER CLUB ____ £2.15
A delicious toasted sandwich filled with thinly sliced ham and turkey breast stacked high with cheese, tomato slices, and lettuce and topped with tasty bacon. Served with your choice of our new potato salad or coleslaw.

CALIFORNIA GOLD ____ £2.45
Wholewheat bread layered with ripe avocado, crisp bacon, sliced tomatoes, shredded lettuce, mustard cress, and Swiss cheese. Served with your choice of potato salad or coleslaw.

FRENCH DIP ____ £2.45
Thinly sliced Roast Beef piled high with sautéed onion and melted Swiss cheese. Served with a cup of Au Jus for dippin', and your choice of coleslaw or potato salad.

TURKEY ASPARAGUS MELT ____ £2.45
Breast turkey slices rolled around cool asparagus spears, covered in melted Swiss cheese and served on toasted bread with your choice of potato salad or coleslaw.

HALF CLUB AND SOUP ____ £2.25
Half of our Triple Decker Club with a bowl of either our Potato Soup or Minestrone.

COBB SALAD ____ £4.75
A San Francisco salad with bands of crumbled bacon, avocado, diced turkey breast, cheddar cheese, diced boiled egg, black olives, tomatoes, blue cheese, and mustard cress laid side by side for mixing or eating separately. Served with your choice of our homemade dressings.

ACAPULCO SALAD ____ £3.45
Chilled prawns with bands of black olives, a chopped boiled egg and tomato served on a crisp green salad with Thousand Island dressing.

ALL PRICES DISPLAYED ON THIS MENU INCLUDE VAT AT THE CURRENT RATE. A SERVICE CHARGE IS NOT INCLUDED. GRATUITIES ARE AT THE DISCRETION OF THE CUSTOMER. WE ARE PLEASED TO ACCEPT CHEQUES BACKED BY A BANKERS CHEQUE CARD. WE ALSO WELCOME VISA, ACCESS, DINERS AND AMERICAN EXPRESS.

BARCLAYCARD VISA · AMERICAN EXPRESS · Access

IF YOU ARE IN ANY WAY UNHAPPY WITH THE QUALITY OF OUR PRODUCTS OR SERVICE, PLEASE TALK TO THE MANAGER OR WRITE TO US. Vittle Inns Limited, Central House, 1 Ballards Lane, Finchley, N3 1UU.

Iced water available on request

VERMONT EXCHANGE Portsmouth Road, Cobham.
Tel: COBHAM (09326) 4213/2015.

LONG ISLAND EXCHANGE Victoria Close, Rickmansworth.
Tel: RICKMANSWORTH (0923) 775211.

EVERGLADES EXCHANGE 128 Hale Lane, Edgware, Middlesex.
Tel: 01-959 6403.

MONTEREY EXCHANGE Friary Road, Lichfield, Staffordshire.
Tel: LICHFIELD (05432) 51949.

COLORADO EXCHANGE 66 Epping New Road, Buckhurst Hill, Essex. Tel: 01-504 9886.

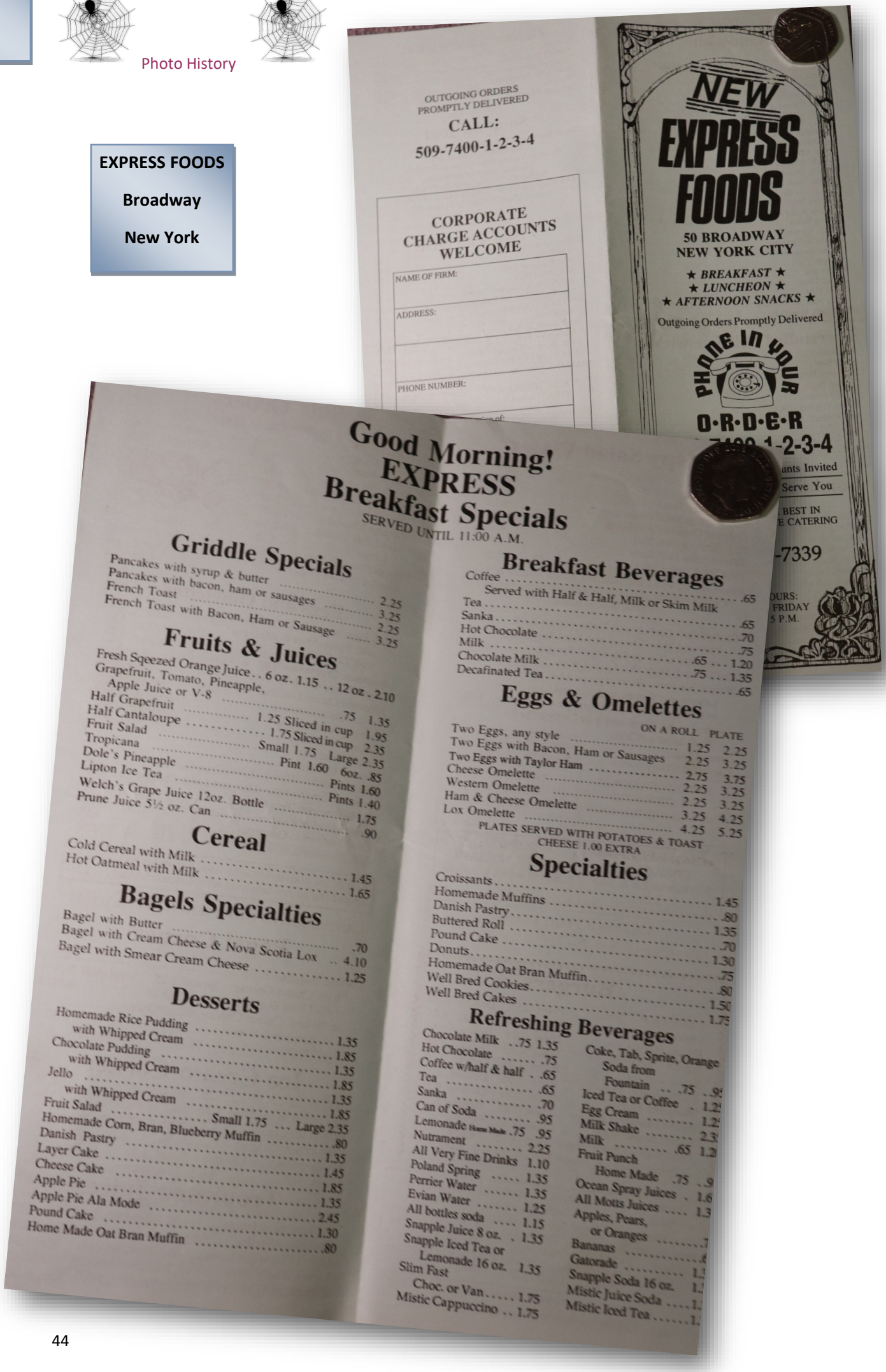
OPENING TIMES:
Weekdays 12.00am–11.30pm. Weekends 11.00am onwards

exchange
Bar·Restaurant

EXPRESS FOODS

Broadway

New York



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CORPORATE CHARGE ACCOUNTS WELCOME

NAME OF FIRM:

ADDRESS:

PHONE NUMBER:

NEW EXPRESS FOODS

50 BROADWAY
NEW YORK CITY

★ BREAKFAST ★
★ LUNCHEON ★
★ AFTERNOON SNACKS ★

Outgoing Orders Promptly Delivered

PHONE IN YOUR O·R·D·E·R

-2-3-4

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Serve You

BEST IN
E CATERING

-7339

OURS:
FRIDAY
5 P.M.

Good Morning!
EXPRESS
Breakfast Specials
SERVED UNTIL 11:00 A.M.

Griddle Specials

Pancakes with syrup & butter 2.25
Pancakes with bacon, ham or sausages 3.25
French Toast 2.25
French Toast with Bacon, Ham or Sausage 3.25

Fruits & Juices

Fresh Sqeezed Orange Juice .. 6 oz. 1.15 .. 12 oz. 2.10
Grapefruit, Tomato, Pineapple, Apple Juice or V-8 ..... .75 1.35
Half Grapefruit ..... 1.25 Sliced in cup 1.95
Half Cantaloupe ..... 1.75 Sliced in cup 2.35
Fruit Salad ..... Small 1.75 Large 2.35
Tropicana ..... Pint 1.60 6oz. .85
Dole's Pineapple ..... Pints 1.60
Lipton Ice Tea ..... Pints 1.40
Welch's Grape Juice 12oz. Bottle 1.75
Prune Juice 5½ oz. Can ..... .90

Cereal

Cold Cereal with Milk 1.45
Hot Oatmeal with Milk 1.65

Bagels Specialties

Bagel with Butter ..... .70
Bagel with Cream Cheese & Nova Scotia Lox .. 4.10
Bagel with Smear Cream Cheese 1.25

Desserts

Homemade Rice Pudding with Whipped Cream 1.35
Chocolate Pudding with Whipped Cream 1.85
Jello 1.35
with Whipped Cream 1.85
Fruit Salad ..... Small 1.75 ... Large 2.35
Homemade Corn, Bran, Blueberry Muffin ..... .80
Danish Pastry 1.35
Layer Cake 1.45
Cheese Cake 1.85
Apple Pie 1.35
Apple Pie Ala Mode 2.45
Pound Cake 1.30
Home Made Oat Bran Muffin ..... .80

Breakfast Beverages

Coffee ..... .65
Served with Half & Half, Milk or Skim Milk
Tea ..... .65
Sanka ..... .70
Hot Chocolate ..... .75
Milk ..... .65 ... 1.20
Chocolate Milk ..... .75 ... 1.35
Decafinated Tea ..... .65

Eggs & Omelettes

	ON A ROLL	PLATE
Two Eggs, any style	1.25	2.25
Two Eggs with Bacon, Ham or Sausages	2.25	3.25
Two Eggs with Taylor Ham	2.75	3.75
Cheese Omelette	2.25	3.25
Western Omelette	2.25	3.25
Ham & Cheese Omelette	3.25	4.25
Lox Omelette	4.25	5.25

PLATES SERVED WITH POTATOES & TOAST
CHEESE 1.00 EXTRA

Specialties

Croissants 1.45
Homemade Muffins ..... .80
Danish Pastry 1.35
Buttered Roll ..... .70
Pound Cake 1.30
Donuts ..... .75
Homemade Oat Bran Muffin ..... .80
Well Bred Cookies 1.50
Well Bred Cakes 1.75

Refreshing Beverages

Chocolate Milk .. .75 1.35
Hot Chocolate ..... .75
Coffee w/half & half . .65
Tea ..... .65
Sanka ..... .70
Can of Soda ..... .95
Lemonade Home Made .75 .95
Nutrament 2.25
All Very Fine Drinks 1.10
Poland Spring 1.35
Perrier Water 1.35
Evian Water 1.25
All bottles soda 1.15
Snapple Juice 8 oz. . 1.35
Snapple Iced Tea or Lemonade 16 oz. 1.35
Slim Fast Choc. or Van 1.75
Mistic Cappuccino .. 1.75

Coke, Tab, Sprite, Orange Soda from Fountain .. .75 ..
Iced Tea or Coffee . 1.
Egg Cream ..... 1.
Milk Shake ..... 2.
Milk ..... .65 1.
Fruit Punch Home Made .75 ..
Ocean Spray Juices . 1.
All Motts Juices .... 1.
Apples, Pears, or Oranges .....
Bananas .....
Gatorade ..... 1.
Snapple Soda 16 oz. 1.
Mistic Juice Soda .... 1.
Mistic Iced Tea ..... 1.

Photo History

F

In my humble opinion this is the outright winner of the least attractive/imaginative menu competition

MILK SHAKES
Strawberry, Lime, Raspberry, Blackcurrant, Banana, Pineapple, Chocolate, Coffee, Vanilla — all **25p.**

SORBET FREEZES
(Water ices mixed with fruit syrup and soda)
Raspberry, Orange, Lemon — all **20p.**

COOLERS
Milk **10p**; Pepsi-Cola **10p**; Sparkling Orange **10p**;
Lemon & Lime **10p.**
Cola-Citron (cola and lemon water ice) **20p**;
Cola-Vanilla (cola with vanilla ice and cream) **22p.**

WINES

RED Beaujolais; ROSE d'Anjou; WHITE Chianti

By the Glass	**25p**
By the ½ Carafe	**50p**
By the Carafe	**95p**

Or ask our Waitress for our current selection of Bottled Wines.

TAKE AWAY FOODS ALWAYS AVAILABLE

F

MEALS SNACKS AND CAKES

TO BEGIN

JUICES : Tomato **20p**; Freshly pressed fruits — Orange **25p**; Grapefruit **30p**; Lemon **30p**; or any combination of juices.
Paté and Toast **40p.**
Avocado Pear Vinaigrette **40p.**
Prawn Cocktail **45p.**
Fresh Grapefruit **25p.**
Melon and Ginger **40p.**
Smoked Salmon **55p.**
SOUPS : Vichyssoise (hot or cold) **25p**; Mushroom **25p.**

SALAD PLATES

(Mayonnaise or French Dressing)
Virginia Ham **70p**; Cottage Cheese **40p**; Cheddar Cheese **40p**;
Egg Mayonnaise **40p**; Sardine **40p**; Chicken Roulade **70p**;
Cold Roast Pork **70p.**

HOT DISHES

Hot Spot (Beef cooked in red wine served with potatoes, peas and a slice of wheatmeal bread) **75p.**
Entrecôte Steak and Salad **£1.25.**
Frankfurters and Salad **40p.**
SAVOURY TOASTED CUSHIONS : Sardine & Tomato **25p**;
Whole Egg in Cheese Sauce **30p**;
Chopped Ham & Pineapple **35p**;
Chopped Ham & Curried Beans **35p**;
American Cream Cheese & Tomato **30p**;
Frankfurter & Curried Beans **25p**; Cheese & Onion **25p**;
Cream Cheese & Pineapple **35p**;
Prawns in Mushroom Sauce **45p**; Pork & Apple **45p**;
Creamed Chicken **45p.**

SIDE SALADS

Tomato & Onion **25p**; Green **25p**; Mixed **25p**; Coleslaw **25p**;
Potato **25p.**

SANDWICHES

(Freshly made to order with wheatmeal bread)
Tomato & Grated Cheese **20p**; Mixed Salad **20p**;
Egg Mayonnaise **20p**; Cheese & Lettuce **20p**;
Virginia Ham **35p**; Pork **35p**; Prawn & Egg Mayonnaise **40p**;
Chicken Roulade **40p**; Smoked Salmon **55p.**

BREAKFAST

(Served all day)
Two Boiled Eggs, Toast, Marmalade, Tea or Coffee **40p.**

TOASTS, BREAD AND BISCUITS

Hot Buttered Toast **10p**; Marmite Toast **20p**;
Anchovy Toast **30p**; Bread & Butter **9p.**
Strawberry Jam, Marmalade, Honey **6p.**
Cheese and Biscuits **25p.**

CAKES FROM THE TROLLEY

Fresh Cream Cakes from **20p**; Danish Pastries **16p.**

* Service Charge 10%
** List of Wines on back cover
*** Minimum Charge Monday to Friday after 8 p.m., Saturday and Sunday 12 p.m. - 12 a.m. — 40p

For your convenience V.A.T. has been included in printed prices

SWEETS ICES AND DRINKS

HOT TOASTED CUSHIONS

Apple & Cream **30p**; Apple & Cinnamon **30p**;
Banana & Cream **30p**; Orange & Maple **30p**;
Black Cherry & Whipped Cream **35p**;
Brandied Mincemeat & Whipped Cream **35p**;
Apricot & Mincemeat **40p.**

SWEETS

Yoghurt & Wheatgerm **20p**; Jelly & Cream **15p**;
Bircher Muesli with Milk & Fresh Fruit **40p**;
Banana & Cream **30p**; Fresh Fruit Salad **35p.**

ICES

SPECIALITIES : Zabaglione **25p**; Chocolate Mint **25p**;
Chocolate Iced Soufflé **25p**;
Italian Chocolate Apple flavoured with Strega **30p**;
Cassata **30p.**
BERTORELLI'S DELUX : Vanilla **20p**; Strawberry **20p**;
Coffee **20p**; Chocolate **20p** (with the following sauce flavours: Pineapple, Raspberry, Strawberry, Maple, Orange or Chocolate, **5p** extra.)
WATER ICES : Lemon **15p**; Raspberry **15p**; Orange **15p.**

REAL FRUIT AND MILK MIXES

Banana **25p**; Apple **20p**; Apricot **25p**; Pineapple **25p.**
(Added Yoghurt **10p** extra.)

SUNDAES

BANANA FANCY (whole banana, strawberry and vanilla ice cream, pineapple and raspberry sauce and cream) **45p.**
KNICKERBOCKER GLORY (ice creams, jellies, fresh fruits and whipped cream) **45p.**
LYCHEE CUP (chocolate and coffee ice cream, lychees, orange sauce, Chinese ginger, chocolate sails) **45p.**
DANIEL'S FANCY (chunks of pineapple, chocolate and vanilla ice cream, covered with whipped dairy cream and chocolate sails) **45p.**
CHERRY'S FANTASY (black cherries, strawberry, vanilla and chocolate ice cream, covered with whipped fresh dairy cream, chocolate sails and nuts) **50p.**
"F" EXOTIC (mixed fresh fruit soaked in brandy; vanilla ice cream, covered with whipped fresh dairy cream, chocolate sails and nuts) **75p.**

TEAS

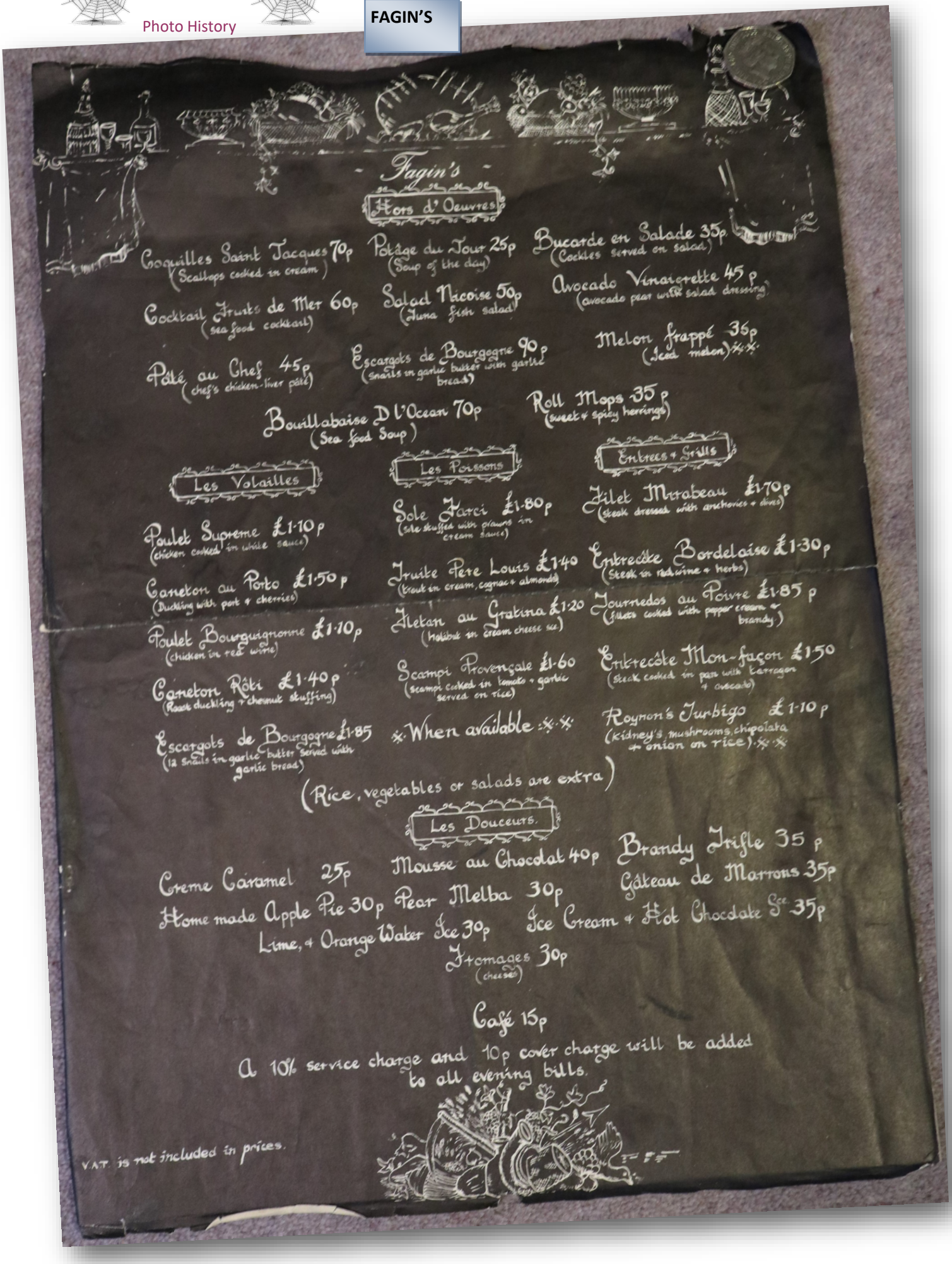
By the Pot : Darjeeling, Ceylon, Earl Grey, Lapsang Souchong — per person **18p**; Glass of Lemon Tea **12p**; Cup of Tea **10p**

COFFEES AND CHOCOLATE

Kenya Coffee (black or white) **10p**;
Black with Fresh Cream **15p**;
Rombouts (Individual Belgian coffee filter, ordinary or decafinated) **18p**; Iced Coffee and Whipped Cream **22p**;
Cafe Polonaise (half coffee, half chocolate) **15p**;
Hot Chocolate **15p**; Hot Chocolate & Whipped Cream **20p.**
Iced Chocolate with Whipped Cream **22p**; Iced Tea with Lemon garniture **20p**; "F" Coffee Special. Black with Brandy and Fresh Cream **50p.**

COLD DRINKS OVERLEAF

FAGIN'S



Fagin's

Hors d' Oeuvres

Coquilles Saint Jacques 70p (Scallops cooked in cream)
Potage du Jour 25p (Soup of the day)
Bucarde en Salade 35p (Cockles served on salad)
Cocktail Fruits de Mer 60p (sea food cocktail)
Salad Nicoise 50p (Tuna fish salad)
Avocado Vinaigrette 45p (avocado pear with salad dressing)
Pâté au Chef 45p (chef's chicken-liver pâté)
Escargots de Bourgogne 90p (snails in garlic butter with garlic bread)
Melon frappé 35p (Iced melon)
Roll Mops 35p (sweet & spicy herrings)
Bouillabaise D L'Ocean 70p (Sea food Soup)

Les Volailles

Poulet Supreme £1·10p (chicken cooked in white sauce)
Caneton au Porto £1·50p (Duckling with port & cherries)
Poulet Bourguignonne £1·10p (chicken in red wine)
Caneton Rôti £1·40p (Roast duckling + chestnut stuffing)
Escargots de Bourgogne £1·85 (12 snails in garlic butter served with garlic bread)

Les Poissons

Sole Farci £1·80p (sole stuffed with prawns in cream sauce)
Truite Pere Louis £1·40 (trout in cream, cognac & almonds)
Aiglefin au Gratin £1·20 (Haddock in cream cheese sce)
Scampi Provençale £1·60 (scampi cooked in tomato & garlic served on rice)

Entrees & Grills

Filet Mirabeau £1·70p (steak dressed with anchovies & olives)
Entrecôte Bordelaise £1·30p (Steak in red wine & herbs)
Tournedos au Poivre £1·85p (fillets cooked with pepper cream & brandy)
Entrecôte Mon-façon £1·50 (Steak cooked in pan with tarragon & avocado)
Roymon's Turbigo £1·10p (kidney's mushrooms, chipolata & onion on rice).

When available

(Rice, vegetables or salads are extra)

Les Douceurs.

Creme Caramel 25p
Mousse au Chocolat 40p
Brandy Trifle 35p
Gâteau de Marrons 35p
Home made Apple Pie 30p
Pear Melba 30p
Ice Cream & Hot Chocolate Sce 35p
Lime, & Orange Water Ice 30p
Fromages 30p (cheeses)

Café 15p

A 10% service charge and 10p cover charge will be added to all evening bills.

V.A.T. is not included in prices.

Photo History

FAT SAM'S

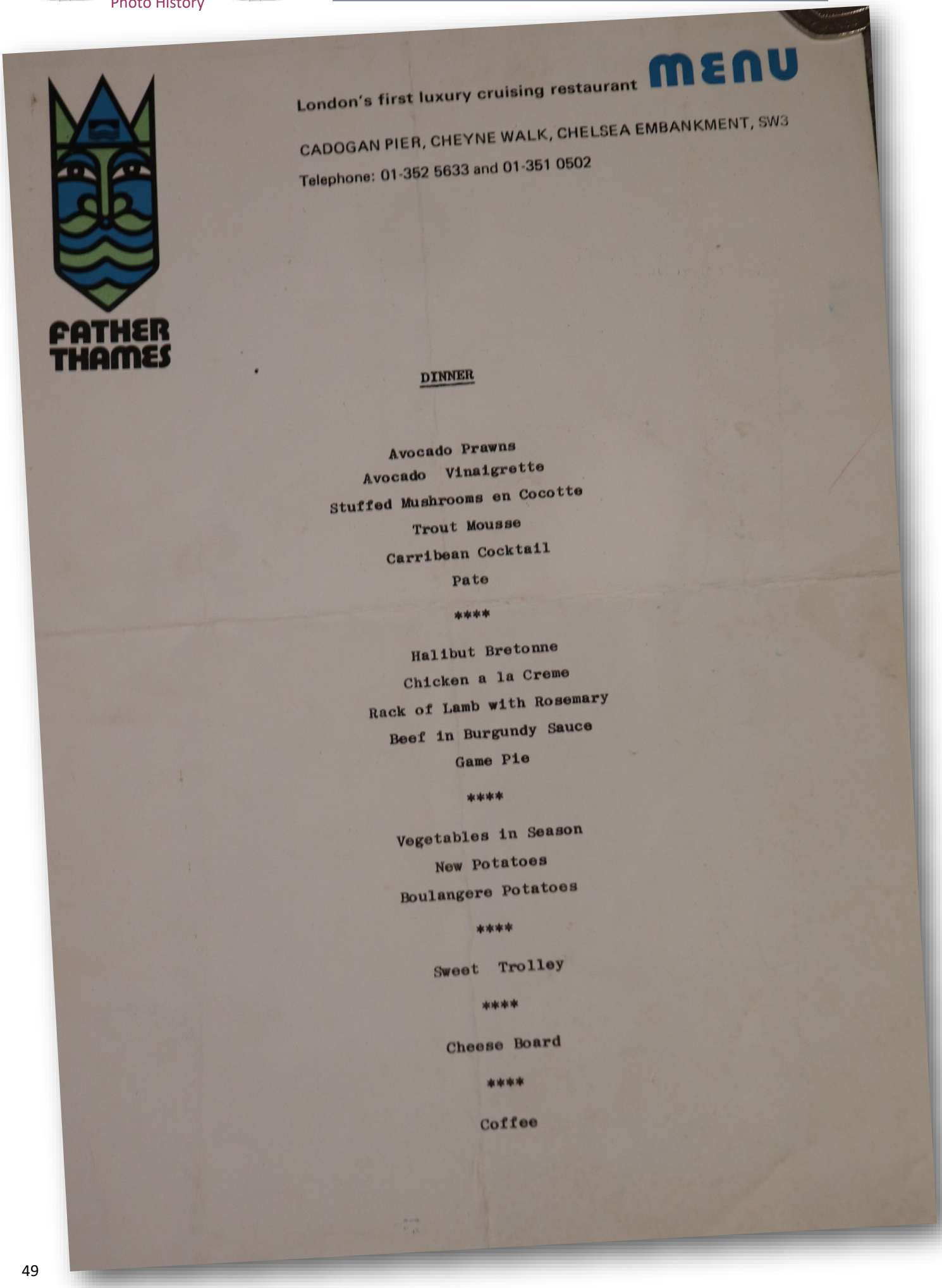
Barnet

Photo History

FAT SAM'S

Barnet

FATHER THAMEs London's First Luxury Cruising Restaurant



FATHER THAMES

London's first luxury cruising restaurant **MENU**

CADOGAN PIER, CHEYNE WALK, CHELSEA EMBANKMENT, SW3

Telephone: 01-352 5633 and 01-351 0502

DINNER

Avocado Prawns
Avocado Vinaigrette
Stuffed Mushrooms en Cocotte
Trout Mousse
Carribean Cocktail
Pate

****

Halibut Bretonne
Chicken a la Creme
Rack of Lamb with Rosemary
Beef in Burgundy Sauce
Game Pie

****

Vegetables in Season
New Potatoes
Boulangere Potatoes

****

Sweet Trolley

****

Cheese Board

****

Coffee

First delivery of oil from the Argyll Field
in the United Kingdom sector
of the North Sea
Wednesday 18 June 1975

Members of the Argyll consortium
Hamilton Brothers Oil Company (GB) Limited
RTZ Oil and Gas Limited
Texaco North Sea UK Limited
Blackfriars Oil Company Limited
Hamilton Brothers Petroleum (UK) Limited
The Trans-European Company Limited

Menu

Cream of Courgette Soup
Fresh Scotch Salmon mayonnaise
Strawberry Charlotte
Coffee
Petit fours

Wines
Chablis, Grand Cru 'Les Clos' 1971
Cognac, Drambuie, Cointreau, Port

Speeches

Loyal toast – Her Majesty the Queen
Frederic C Hamilton

Introduction and welcome
Frederic C Hamilton
Chairman and Managing director
Hamilton Brothers Oil Company
(Great Britain) Limited

The Rt Hon Anthony Wedgwood Benn MP
The Secretary of State for Energy

Reply
Sir Mark Turner
Director Hamilton Brothers Oil Company
(Great Britain) Limited

First oil

First oil

FIRST OIL BANQUET-To celebrate the first delivery of oil from The Argyll Field in the UK

June 1975